

THE NATIONAL

# Provisioner

DECEMBER 13, 1958

Leading Publication in the Meat Packing and Allied Industries Since 1891

## BUSSE BROKERAGE

DENOMINATOR DRESSED HOG SPECIALISTS  
BOARD OF TRADE BUILDING \* SIXTEENTH FLOOR  
THE DRESSED HOG BROKERS \* CHICAGO

DENOMINATOR DRESSED HOG SPECIALISTS

DRESSED HOGS  
EXCLUSIVELY



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WHERE THE HOGS ARE CUT, NOT WHERE THEY ARE KILLED, is what really counts! By cutting SHIPPED-IN DRESSED HOGS, a Packer has a PRICE ADVANTAGE over a competitor who kills and cuts shipped-in live hogs, and also a PRODUCT ADVANTAGE over a competitor who purchases shipped-in carload lots of green pork cuts.

THE PRICE ADVANTAGE, because a Hog Belt Slaughterer can put up Dressed Hogs substantially cheaper than a Slaughterer who has to have live hogs shipped-in and suffer considerable

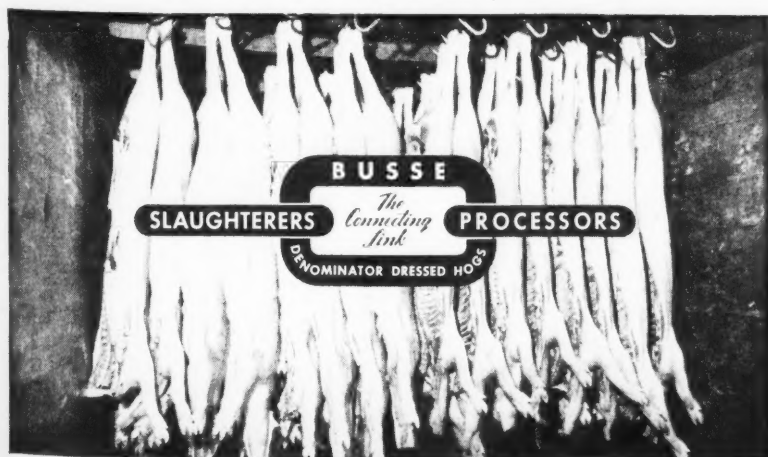
issue shrink, as well as death losses and bruising in transit.

THE PRODUCT ADVANTAGE over fatigued appearing Pork Cuts, not only because the cuts and trimmings derived from shipped-in Dressed Hogs can be cut and trimmed to suit the Buyer's own peculiar requirements but also because they are fresher, since they have been encased in the carcass during shipment and protected from the exposure and deterioration to which Cuts shipments are subjected.

A TELEPHONE CALL TO US will not only give you the broadest possible coverage of all Dressed Hog Buyers or Sellers, but also the most accurate market appraisal.

### OUR CREDO

To constantly strive to divide, equitably, between Buyer and Seller, through the Busse Denominator Pricing Method, the economic savings and advantages inherent in the shipping of Dressed Hogs, instead of Live Hogs or Cuts.



IRVIN A. BUSSE, Sr.



IRVIN A. BUSSE, Jr.

Write us for complete information and your handy size permanent personal copy of the BUSSE BASIC DRESSED HOG DENOMINATOR SCHEDULE.

BUSSE			
BASIC DENOMINATOR SCHEDULE			
PACKER STYLE DRESSED HOGS			
DRESSED PIGS • DENOMINATOR • LIVE MARKET			
54-72	@ 1.63	* 90-120	#
73-89	@ 1.55	* 120-140	#
90-107	@ 1.50	* 140-160	#
108-123	@ 1.46	* 160-180	#
DR BUTCHERS • DENOMINATOR • LIVE MARKET			
124-138	@ 1.43	* 180-200	#
139-154	@ 1.42	* 200-220	#
155-169	@ 1.41	* 220-240	#
170-184	@ 1.40	* 240-260	#
185-199	@ 1.39	* 260-280	#

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➔ Don't let your competition beat you to the punch

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**"DIRECT CUTTING"  
CONVERTER**

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or see your Buffalo representative about a "Direct Cutting" Converter. **DO IT NOW!**



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Design and Manufacture  
for 90 Years



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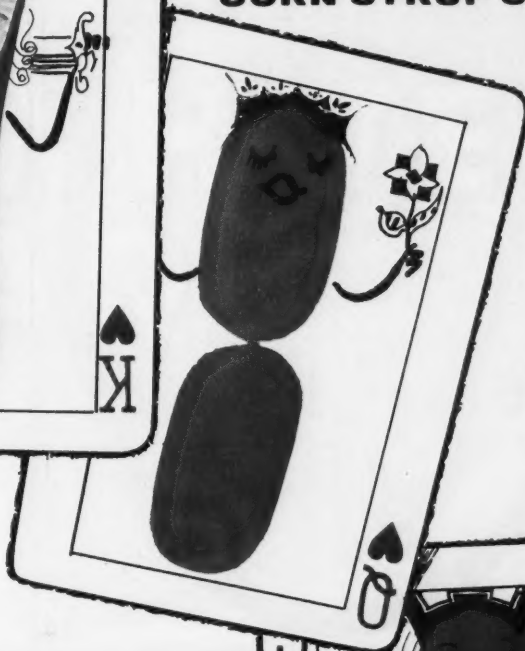
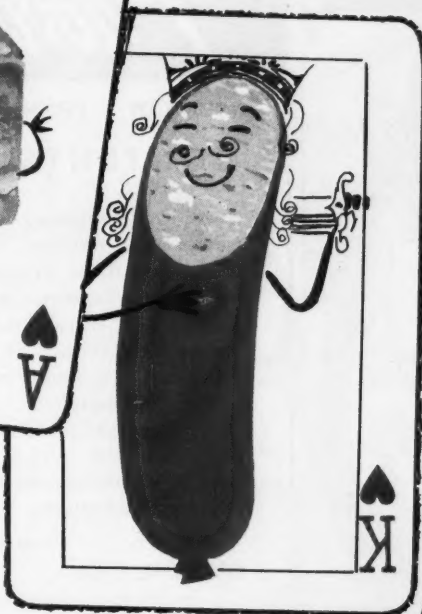
Sales and Service Offices in Principal Cities

You Can't Lose...

When You Add

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**CORN SYRUP SOLIDS**



See page J/Am

You hold the top hand... when each of your meat products is made with FRODEX (Corn Syrup Solids)! The eating texture and flavor of luncheon meats, bolognas, frankfurters, sausages and canned meats is improved by FRODEX—your best bet for a better meat product.

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- Highlights flavor of meat and spices
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- Reduces peeling problems

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Service Department.

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*piper nigrum* L.\*

A picture of a seasoning in the making—a spice being brought to full flavor perfection. Each year sausage makers are using more natural spices because they impart true, rich, exciting flavor. This is flavor that literally *builds* high quality into a sausage product. You know it and your customers will too!

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\*BLACK PEPPER

**American Spice Trade Association**

82 WALL STREET, NEW YORK 5, N. Y.

# THE NATIONAL *Provisioner*

VOLUME 139 DECEMBER 13, 1958 NUMBER 34-24

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**ALL-PURPOSE  
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WRAP**

**7 ways  
better:**

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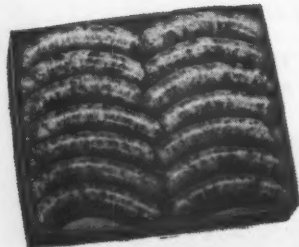
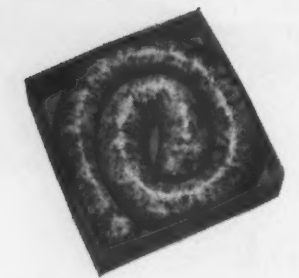
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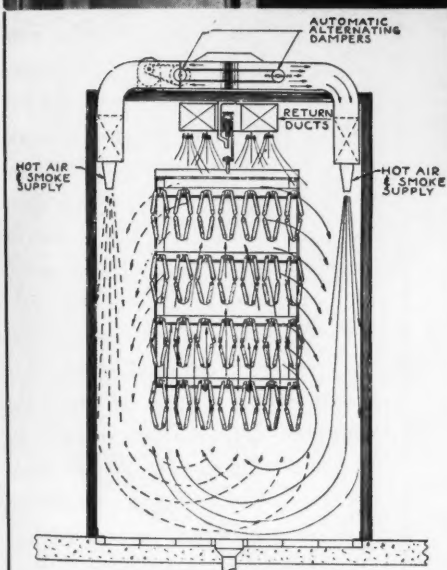
Every Cudahy casing is double tested — first for strength — then for uniform size.

Cudahy Natural Casings allow the smoke to penetrate deeply, seal in the wonderful juicy flavor and keep your product at peak of quality goodness.

A Cudahy Casing Expert is at  
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representative.

**THE CUDAHY PACKING COMPANY**  
**OMAHA, NEBRASKA**

# ATMOS ... SINCE 1932 ... the dependable name in SMOKEHOUSES



SECTIONAL DRAWING SHOWING HEATED AIR AND SMOKE FLOW

FLOOR AREA TABLE • CAGES 43" x 48"

Number of Cages	2	3	4	6	8
Outside Width	6'-3"	6'-3"	10'-4"	10'-4"	10'-4"
Outside Depth	9'-6"	13'-10"	9'-6"	13'-10"	18'-2"
Outside Height Add to Rail Height	1'-1"	1'-1"	1'-2"	1'-2"	1'-2"
For Equipment Above Add to Height	4'-0"	4'-0"	4'-0"	4'-6"	4'-6"
For Equipment at Rear Add to Depth	6'-0"	6'-0"	6'-0"	6'-6"	6'-6"

**Advantages of Atmos Air Conditioned Smokehouses:** Maximum smoking in any weather ... savings in fuel and sawdust ... uniform temperatures ... smoking schedules cut to a minimum ... dries, smokes, cooks and showers in single operation ... smokehouse fires eliminated ... no external cooking necessary ... automatic control ... complete installation service.

**Cabinets:** 20# gauge stainless steel or galvanized steel ... 2" Fiber-glass insulation.

**Ductwork:** #22-24 gauge stainless steel or galvanized steel fabricated to approved engineering standards.

**Conditioning Units:** Gas or steam heated ... heavy duty motors ... copper finned, copper tube heating coils.

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**Cabinet Type Smokehouse units for masonry smokehouses only • Kolaps Cages • Automatic and Manual Smoke Generators • Smokesticks and Accessories • Atmos Sausage Cookers.**

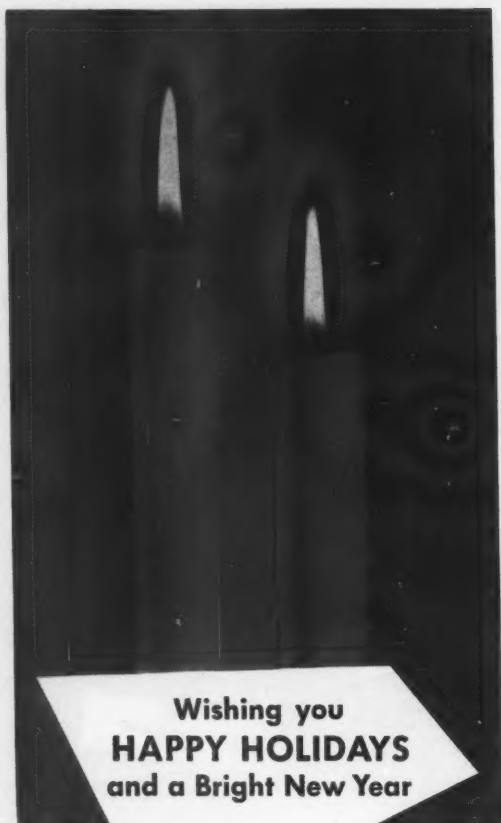
We furnish complete engineering and blueprint service to aid in your design and planning.

Descriptive Literature on Request

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In South and Central America: GRIFFITH LABORATORIES, S. A., Apartado #1832  
Monterrey, N. L., Mexico. In Europe: Mittelhauser & Walter, Hamburg 4, W. Germany



It's time, with us at Speco, Inc.  
to look up from grinding wheels and  
drill presses . . . to look out from  
office and factory windows . . . and  
to tune ourselves to the magic  
music of the Yuletide and the happy  
prospects of a bright New Year.

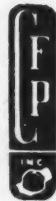
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THE SPECIALTY MANUFACTURERS, 3946 WILLOW ROAD, SCHILLER PARK, ILLINOIS

# flavor

*makes  
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Let your Custom Field Man  
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Custom Flavor Formula.



*Custom*

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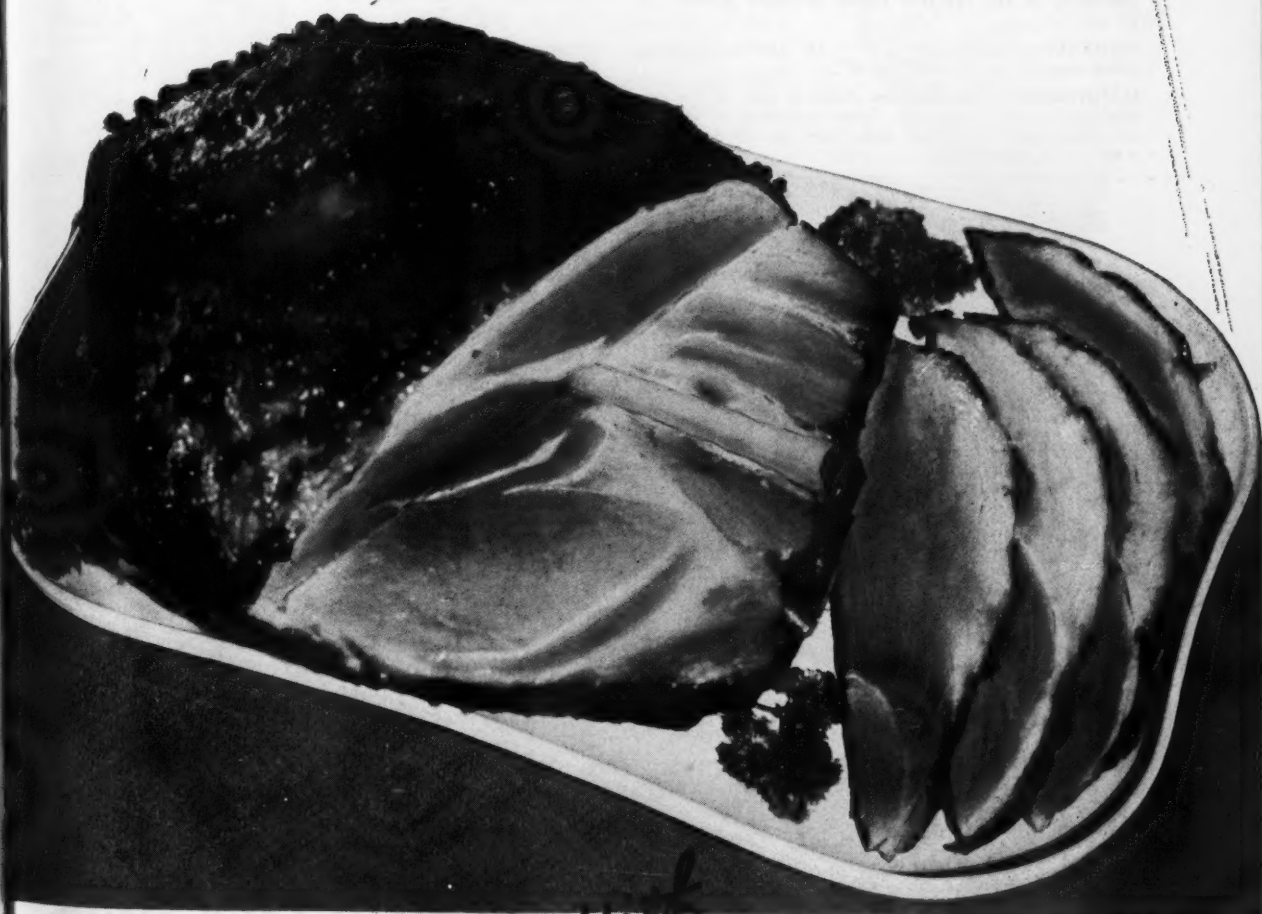
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EXCELLENCE

*that wins warm compliments  
for the woman who cooks it  
the butcher who sells it  
the packer who cures it*

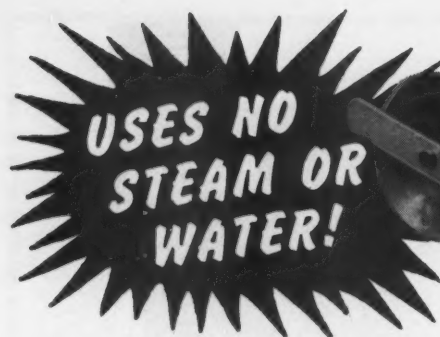


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## The TEE-CEE

### WIENER PEELER

The Tee Cee Peeler will peel at least 500 lbs. of average size franks an hour. Will peel any size wiener or frank made in artificial casing.

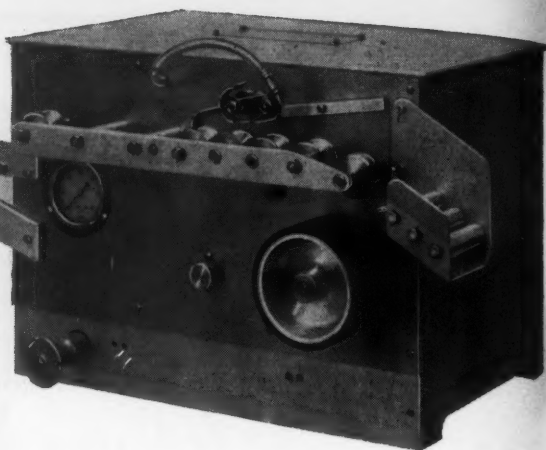
No product lost, cut or scarred, and no sorting or re-peeling necessary. The efficiency and mechanical simplicity of the Tee Cee Peeler is highly praised by all users.

**COMPACT**—Shipping size is 14" x 14" x 19". Operating space required is 14" x 42" to 49".

**MAINTENANCE**—The Tee Cee Peeler is built of stainless steel and anodized aluminum. There is nothing to get out of order or adjustment and daily clean up with hot water is all that is necessary.



See  
Page  
H/10



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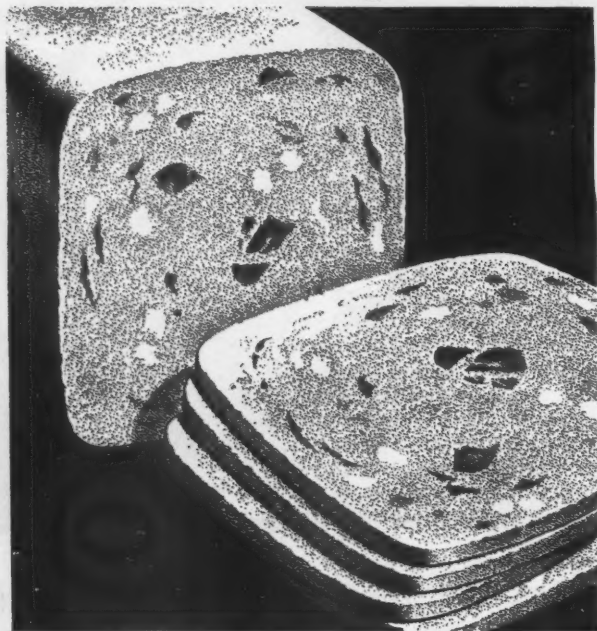
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Just see what nonfat dry milk can do for meat loaf quality!

Nonfat dry milk gives the loaf a richer flavor. A smooth, non-crumbling texture. Each loaf slices fast and easy. Each slice has a fresh, juicy appearance.

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... because with Stange, seasoning is both a science and an art: Science—in processing the basic seasonings: Art—in the application of these seasonings to your products to achieve distinction in their field for flavor and eye-appeal.

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SKILL TO PRODUCE

FLEXIBILITY TO FIT YOUR NEEDS

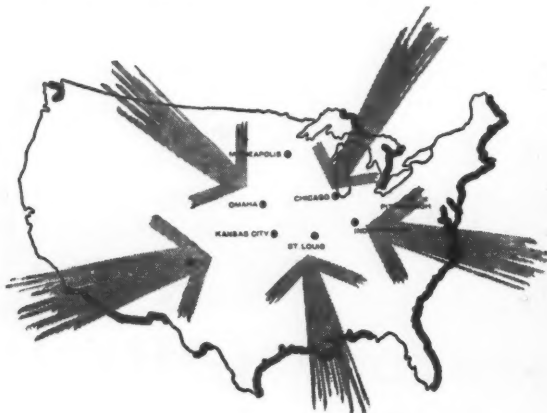
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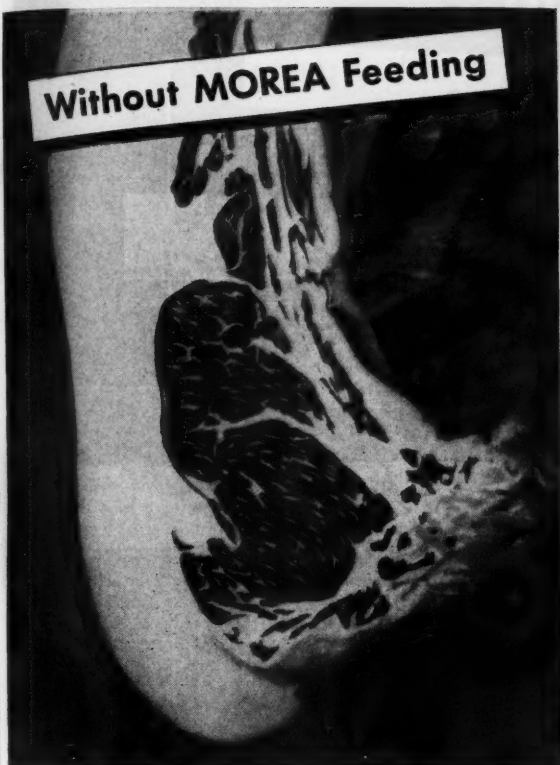


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# MOREA® Liquid Feed produces well-marbled meat with less fat!

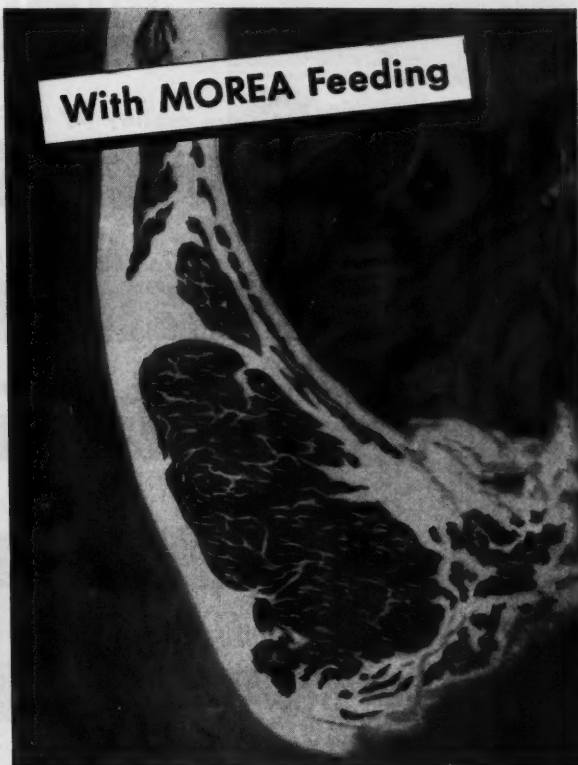


**This prime beef**, at the left above, is from an animal fed a conventional ration of grain, protein supplement and roughage. The cross-rib cut shows well-marbled meat but also shows much waste outside fat. In today's market, this meat is tender and tasty but costly and wasteful!

Contrast it with the beef at the right above, from a sister animal fed scientific new MOREA liquid feed supplement, along with less grain and more roughage. Everything you and the consumer want is here — well-marbled, tender, firm, juicy red meat.

Yes, MOREA liquid feed is bringing welcome changes in cattle and lamb feeding, and in meat processing and marketing. Livestock men produce quality meat faster and easier. The carcasses from beef cattle and lambs grown on a MOREA liquid feed program grade out well, and kidney fat as well as outside fat is greatly reduced.

**This prime beef**, at the right above, is typical of meat from thousands of animals grown on a MOREA liquid feed program. MOREA feed supple-

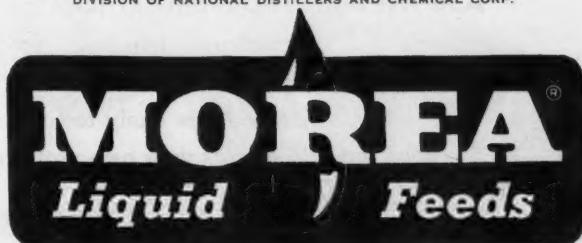


MOREA® is a registered trade-mark of Feed Service Corporation.

ment contains urea nitrogen, phosphoric acid, molasses, trace minerals and ethanol. This combination, produced under patent, is scientifically formulated to help ruminant animals build protein efficiently, to digest more cellulose from roughage, and to produce economical weight gains.

Cattle and lambs on MOREA liquid feed programs have consistently produced firm, flavorful, well-marbled meat with less waste fat. For more information on the advantages of MOREA-fed meat, write to the nearest address below.

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**U. S. Industrial Chemicals Co., New York 16, N. Y.**  
DIVISION OF NATIONAL DISTILLERS AND CHEMICAL CORP.



# Meat packaging - Mechanization - and You ...

*Can I save money by mechanizing?*

*What package should I use?*

*Will the package I choose have consumer acceptance?*

*Does my volume justify mechanization?*

*Will I lose weight control?*

*What machine service can I expect?*

*Can I convert present equipment?*

*How fast can I make the switch?*

**ASK THE MAN FROM MARATHON** these questions or any others on mechanization. You'll get sensible answers that you can put to use. You know from experience that new developments in meat packaging methods are likely to come from Marathon first. Doesn't it make good sense to discuss your own problems first with the Man from Marathon?

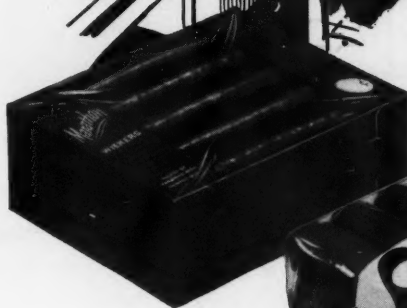
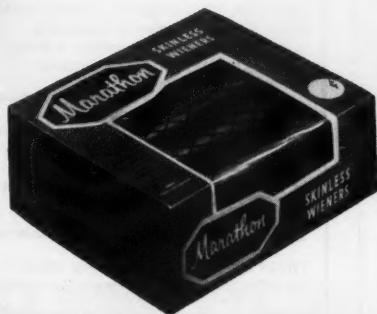
# HOW MECHANIZATION AND MARATHON PACKAGES MAKE YOU MONEY!

Mechanization for frankfurter packaging doesn't *cost* money, it *makes* money. But good, efficient mechanization doesn't just happen, it is planned.

The right combination of packaging materials plus the proper machines in an efficient layout will help you take advantage of your sales-building potential in frankfurters. It will reduce your over-all packaging costs. And mechanized packaging is not "just for the big boys"—any size operation can save tremendously in labor costs by going automatic. Even an already efficient operation can become more efficient.

The Man from Marathon has ideas on frankfurter packaging mechanization. He'll help you lay out a plan that will make you money—not just bring your plant up-to-date.

Ask him for details. Or write Marathon, A Division of American Can Company, Dept. 356, Menasha, Wisconsin. In Canada: Marathon Packages Limited, 100 Sterling Road, Toronto 3.



## MARATHON MPACKAGES

SELL BRANDS - PROTECT PRODUCTS - SPEED PRODUCTION



Season's Greetings  
and  
A Successful 1959  
from

The **SANFAX** Company

We of the Sanfax Company derive a great satisfaction from our association with the Meat producing industry of this country.

Our products have earned a reputation in your industry which we treasure and zealously guard.

No industry can claim a more vital role in our country's health and welfare than that of the Meat packer. The Sanfax Company never ceases to realize an obligation to supply you with the best quality chemical products which scientific knowledge and investigation can produce. Our chemists, sales engineers, and experience are at your service twenty-four hours a day, 365 days a year.

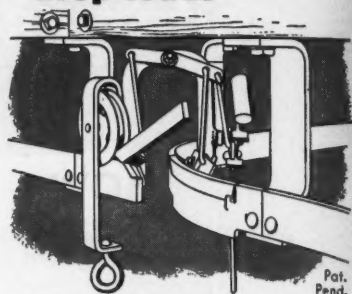
Always remember, if it bears the Sanfax name, it must do the job . . . or it costs you nothing.

The **SANFAX** Company  
174 Central Ave., S. W. • Atlanta, Ga.

ATLANTA • CHICAGO • SAN FRANCISCO • TORONTO, CANADA

. . . manufacturers of specialty products for the Meat Industry

**Le Fiell Automatic Switch . . . won't drop loads**



**Gives Safe Performance Economically Installed**

Save time with all-steel Le Fiell Automatic Switches. No Safety Stops Needed. No dropped loads. Weight and forward motion of approaching load along either rail actuates switch, closing one rail and opening the other.

Switch comes completely assembled as an integral unit, including track curve, ready to bolt or weld in place. Lasts the life of track system — no maintenance. Always aligned giving positive, smooth action. Forward motion uninterrupted.

Available for 1R, 1L, 2R, 2L, 3R, 3L for  $\frac{3}{8}$ " x  $2\frac{1}{2}$ " or  $\frac{1}{2}$ " x  $2\frac{1}{2}$ " track.

Write:  
**Le Fiell Company**

**LEFIELL**

1467 Fairfax Ave. San Francisco, Calif.



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CRYSTAL ICE & COLD STORAGE (Two Warehouses)  
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**IF YOU PREFER  
THIS TYPE**  
here is a good one!

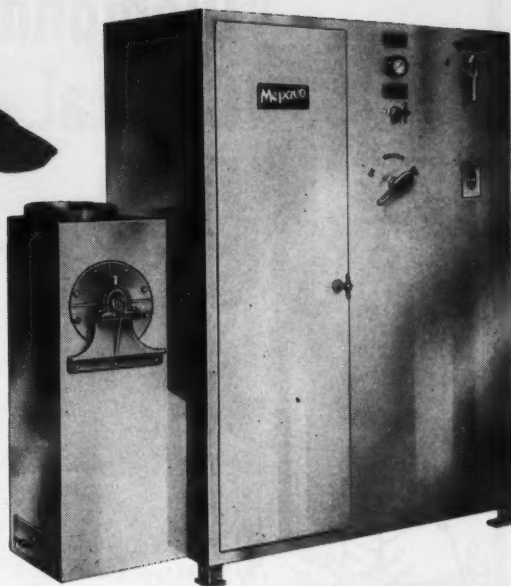
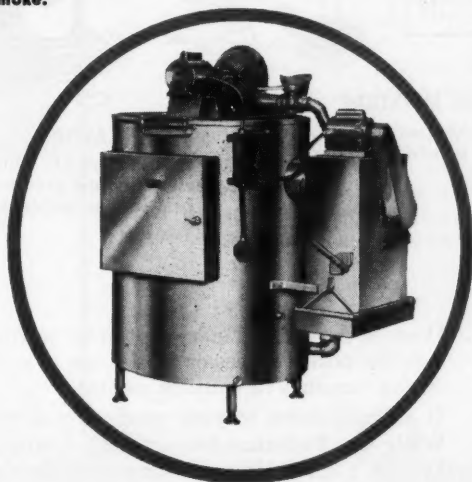
# Mepaco FRICTION SMOKE GENERATOR

Where there is a problem in procuring, handling or storing sawdust for the Mepaco Tipper Smoke Generator, some meat processors prefer a generator which creates smoke by friction applied to a block of wood. Mepaco has engineered a friction smoke generator with these exclusive features:

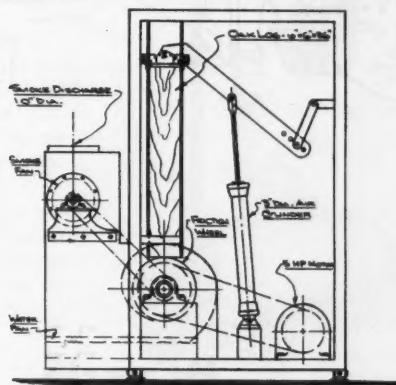
- **COOL, CLEAN SMOKE.** Degree of friction is constant because pressure on the wood is regulated by an air-piston. This avoids a variable heat factor in the smoke, and sparks; and this in turn avoids acrid smoke which could adversely affect flavor of the product, and eliminates a serious fire hazard.
- **NO EXTRAVAGANT MAINTENANCE.** The self-cooling friction wheel is mounted on bearings, which avoids transmitting heat, thrust and load direct to the motor; and this in turn avoids burning out motors frequently.

## MEPACO TIPPER SMOKE GENERATOR,

available in 3 sizes, is still the world's most popular method of generating smoke.



Patent Applied For



Mounting and air-piston control

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**MEAT PACKERS EQUIPMENT CO.**  
Telephone KEllan 2-1455 • 1226 - 40th Avenue, Oakland 1, California

light, flake-shaped particles are quickly soluble.

**flake type grain structure helps prevent salt caking.**

**a salt specifically sized  
for your product.**

low copper and iron content contributes to flavor stability.

salt dried to less than  $\frac{1}{10}$  of one percent moisture content.

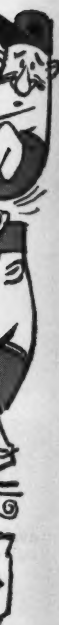
results from Diamond Crystal's exclusive Alberger process. It brings out the best in your products.

Look at the facts. *Flake*—not cube or granular type salt—is the positive answer to the use of salt in canning or curing—casings or sausage meats.

**It all boils down to your product quality. We can help. Write to—Technical Department, Diamond Crystal Salt Co., St. Clair, Michigan, for proof—for facts—or talk to the Diamond Crystal salesman.**

18

TY  
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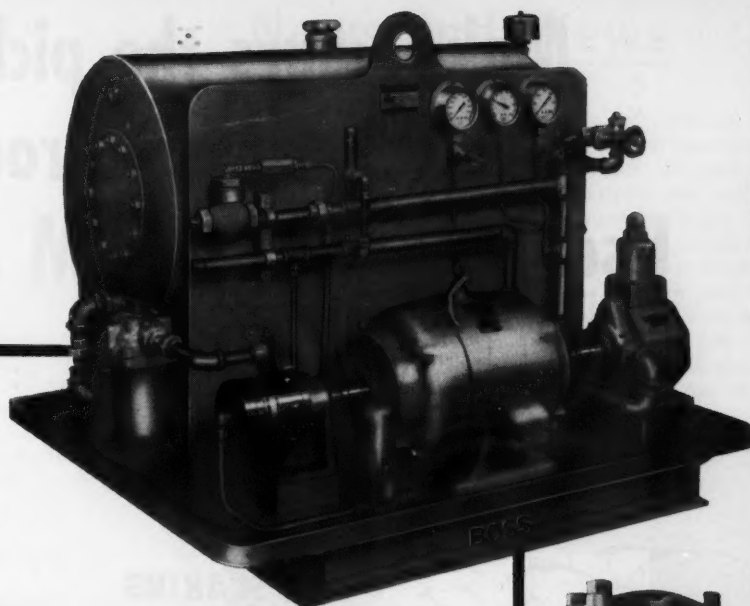
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, 1958



## STEAM SAVER!

The No. 737 BOSS Electric Fluid Pump is a compact, complete power and control unit, ready to connect to your hydraulic crackling press. Electrically-driven pump units conserve your boiler capacity for operation of other essential equipment.

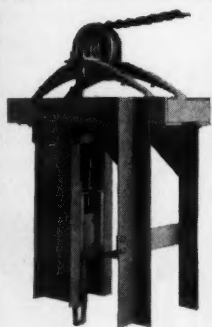
The components of the BOSS Electric Fluid Pump include a high-volume, low-pressure pump which rapidly raises the hydraulic piston to the pressure point. A radial high-pressure pump automatically cuts in at this point and delivers the final squeeze. When the peak of pressure is obtained, it is trapped and held, relieving pumps of load. This device isolates press from pumps, and until pressure is released, pumps are idling. A money-saver, in that it allows only negligible wear and uses a minimum of power.

Illustrated are a few of the many items we supply for edible and inedible rendering. Built-in strength and fine materials resist wear and corrosion, giving you year after year of BOSS non-stop service.

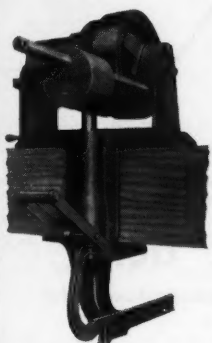
Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.



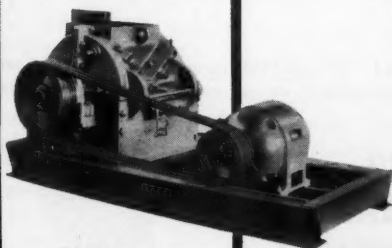
THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO



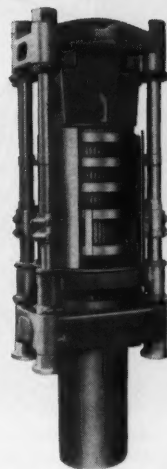
BOSS Automatic  
Landing Device



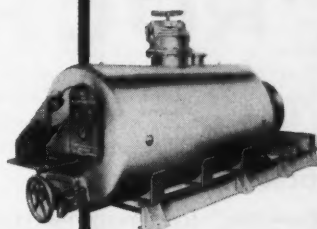
BOSS Friction  
Carcass Dropper



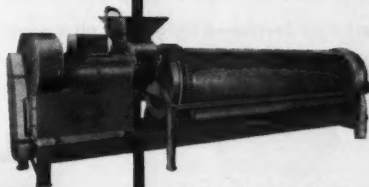
BOSS Shredder



BOSS Crackling Press

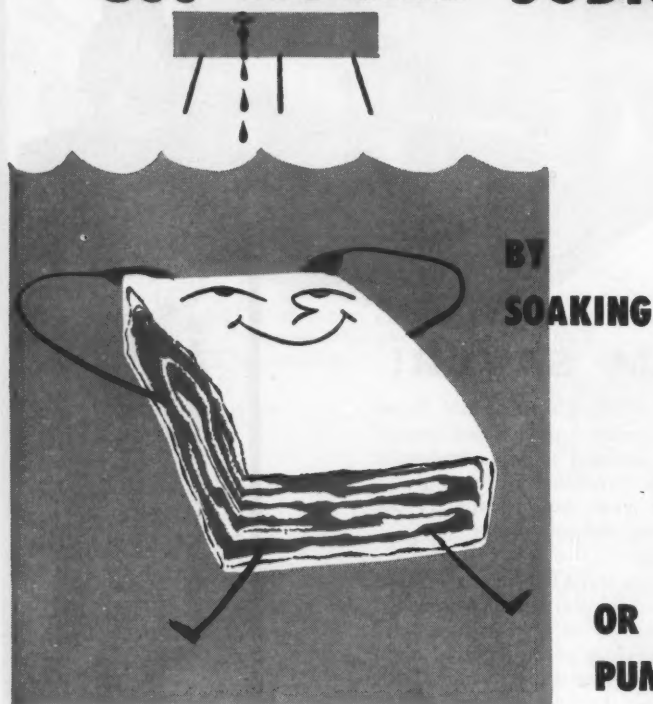


BOSS Pressure Cooker



BOSS Hasher and Washer

# Make yours the pick of the pickled meat products Use 'ROCHE' SODIUM ASCORBATE



## 'ROCHE'

{ Ascorbic acid  
Sodium ascorbate  
Coated ascorbic acid\*

\*ORIGINAL DEVELOPMENT of Roche research; has special advantages in comminuted meats.

### ROCHE OFFERS YOU

**"Know-How"**—from twenty years of service to the food industry.

**Quality**—Highly purified, free-flowing, readily soluble products; easy to handle.

**Quick Delivery**—from strategically located warehouses.

**Technical Service**—Available to all customers—large and small.

**Scientific Research**—to develop and improve better methods for your business—for example, new coated ascorbic acid 'Roche'.



**Packaging** to suit you. Wide range of package sizes; tamperproof containers; metric or avoirdupois quantities.



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DECEMBER 13, 1958

VOL. 139 No. 24

## Always An Emergency

Discontinuance of federal controls over farm acreage and production, and the liquidation of many agricultural price fixing and payment schemes, were recommended this week by Charles B. Shuman, president of the American Farm Bureau Federation, as necessary steps in returning farming to a "sound and prosperous basis."

"The way to a healthy, prosperous agriculture," said Shuman, "is not to make farm income dependent upon congressional appropriations—175,000,000 people must eat and wear clothing. They will pay prices that will return a good income to farmers if we produce what they want and keep farmers free to make the changes that are indicated by changing demand."

We hope that Shuman can convince Dr. Congress that agriculture needs less medicine (95 per cent sugar-coated), and more opportunity to seek and apply its own remedies—even though they may be bitter to some of the patients.

However, if it isn't one thing, it's another.

We had just read Shuman's comment, and were nursing the faint spark of hope that the U. S. might some day liquidate its CCC stocks and reduce its multi-billion spending on agricultural support, when we heard the alarm bell ring in another quarter.

John J. Powers, jr., president of Pfizer International, told the Pharmaceutical Manufacturers Association this week that the Soviet "has devised new techniques and is launching a major economic offensive on a world-wide basis, while we are still in the perilous position of preparing only for a shooting war that may never come. . . . The Soviet bloc clearly demonstrated that it will dump, that it will sell under cost for political purposes, that it will use inflation as a political weapon, and that it will extend long-term, low-interest loans; that it will even build entire industries in countries which are its targets—employing techniques with which private industry cannot possibly compete. . . . American private industry, which is expected to meet this onslaught, is being given totally inadequate assistance by our government."

Somehow, we feel that the American taxpayer is going to be a buck private in any economic war with the Communists.

## News and Views

**Healthier Nerves**, and perhaps less need for tranquilizers, are in prospect for the nation's citizens because of the near-record meat supplies expected in 1959. The 1959 meat supplies are estimated at 27,300,000,000 lbs., and most of the increase will be pork, Carl F. Neumann, secretary-general manager of the National Live Stock and Meat Board, pointed out at the organization's semi-annual meeting in St. Paul. Per capita consumption of pork in 1959 has been forecast at 66 lbs., up 6 lbs. over this year. Neumann said the increase in pork production could help offset the deficiency of thiamine in the American diet. He called attention to U. S. Department of Agriculture surveys which show that one in every five families in America needs more thiamine. Pork is the major food source of thiamine, the B vitamin which is essential to healthy nerves. Beef, veal and lamb production is expected to change little from 1958, with per capita consumption estimated at 79 lbs. of beef, 6.8 lbs. of veal and 4.2 lbs. of lamb. More than 100 persons from all segments of the livestock and meat industry attended the Meat Board's semi-annual meeting and heard reports on how investments in meat research, education and information pay off in better health for the nation's people as well as greater economic stability in the industry.

**The Sponsor** of one of the livestock check-off bills allowed to die in the last session of Congress criticized the American Farm Bureau Federation late last week for opposing amendment of the Packers and Stockyards Act to permit deduction of a small amount from the livestock producer's selling price to be used for promotional purposes. The speaker, Rep. W. R. Poage (D-Tex.), addressed the fifth annual "Beef Supper" of the Texas Beef Council. "The livestock industry needs a national program of promotion such as the Texas Beef Council has carried on so successfully during the last four years," Poage said. Taking the Farm Bureau to task for opposing the proposed amendment to the P & S Act, Poage said: "It (check-off) is something that all other producers now are permitted to do and which the National Live Stock and Meat Board is doing anyway, in spite of the law, so why should the beef industry be made an exception?" (The Farm Bureau has contended that no legislation is necessary to permit check-offs and has praised the Meat Board for its efforts to promote all meat. The Meat Board's work is financed in large part by deductions made by livestock commissions firms, as agent for the producer of cattle, hogs, sheep or lambs.) Poage said the livestock industry is faced with the question of whether to make a third effort in the forthcoming Congress to get the promotion program approved. The American National Cattlemen's Association was among the chief supporters of the legislation.

**With Its 13th** annual meeting only about three months away, the Western States Meat Packers Association has begun accepting applications for exhibit space at the suppliers' exposition to be held in conjunction with the convention. The annual meeting is scheduled for Monday through Thursday, March 16-19, at the Statler-Hilton Hotel, Los Angeles. The exhibition area and convention meeting rooms are immediately adjoining on the ballroom floor of the hotel.

**New Officers** of the Louisiana Meat Packers and Processors Association are: president, Bernard Schott, Schott & Co., Inc., New Orleans; vice president, Harvey Peltier, Peltier Packing Co., Thibodaux; secretary, Lawrence Frey, L. A. Frey & Sons, Inc., New Orleans, and treasurer, Arnold Autin, Autin Packing Co., Houma. The association voted to meet four times a year.



IMPRESSIVE EXAMPLE of firm's advertising is three-dimensional, night-lighted billboard featuring 5- x 27-ft. fiberglass frank.

## Fledgling Keeps Getting Bigger in Georgia

**I**NCREASING output eight times in its eight years of existence is the enviable record of the Robbins Packing Co. of Statesboro, Ga., which is now in the midst of an advertising and sales program to push sausage sales up another 50 per cent.

Initiative and experience are keynotes of the firm's success. Charles M. Robbins, sr., president, recalls starting in the meat business in 1915 when cattle slaughtered in the morning were delivered in the afternoon in a battered Ford. In the early 1940's he retired as a partner in the Robbins-Wood Sausage Co. of Savannah, Ga., but not being content long away from the meat business, Robbins formed a new firm with two younger men, Charles M. Robbins, jr., vice president in charge of sales, and a

son-in-law, Lewis W. Hook, vice president and general manager.

The new concern took over a small meat plant on the present site in 1949. First operations consisted of slaughtering 50 hogs, 20 cattle and manufacturing 8,000 lbs. of sausage a week. Eight years later, at the start of the present extensive sales program, production amounted to 1,800 hogs, 200 cattle and 50,000 lbs. of sausage per week.

Few parts of the original building are anywhere apparent in the modern brick and concrete structure located on a 75-acre tract west of Statesboro and about midway between Savannah and Augusta. The tract includes a beautifully landscaped 12-acre lake with a club house on the shore. A 50-acre area is devoted to a growing

herd of purebred Angus cattle raised under the supervision of Robbins, sr.

All building at the plant has been done to federal specifications from plans drawn by the architectural firm of Ralph S. Thomas, Savannah. A program which increased the company's capacity 100 per cent in 1952 included construction of a new shipping cooler, freezer and hot beef cooler. The stockyards was doubled in size in 1954, and a combination garage and dry storage building was built a year later. A major step was taken in 1956 when five smokehouses, a 60 x 80-ft. killing floor and a rendering department were added and older parts of the plant were remodeled into a boning room and more coolers. An enlarged order room, shipping dock and an office building containing 1,500 sq. ft. of floor space have been built this year. Plans for the near future include construction of a new sausage kitchen and additional coolers for manufactured meats.

The special six-month promotional program now under way utilizes such media as spectacular billboards; newspaper spreads; TV and radio broadcasting; contests and incentives for salesmen. An impressive example of the kind of billboards used is one in Savannah which measures 21 x 55 ft. and features a fiberglass frankfurter 5 ft. wide and 27 ft. long that had to be transported on a railroad flat



PLANS FOR plant expansion are checked by (l. to r.): Lewis Hook, vice president and general manager; Charles Robbins, sr., president, and Charles Robbins, jr., vice president in charge of sales. Georgia firm has grown rapidly in eight years of existence, increasing output eight times. Plans for near future include new sausage kitchen and additional product coolers.

car. The display is colorful in the daytime, but it is even more so at night when lighting accentuates the tremendous size of the frank. The billboard is relocated every two months at another heavy traffic spot.

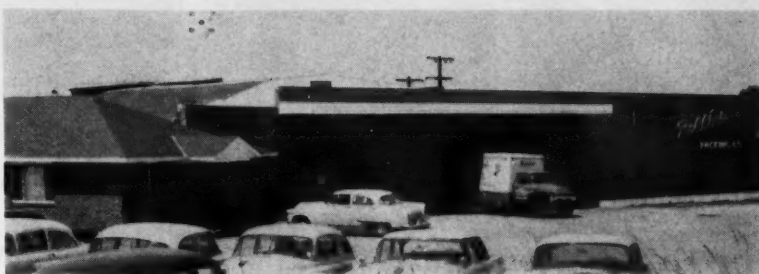
A seven-page "Profits to You" brochure, explaining in detail all facets of the promotion program, has been distributed to customers and salesmen. It contains information on the distribution of 301 special prizes which are given for a completed set of letters spelling the word "Robbins." The letters are stamped over a facsimile of the company's trade-mark on thin  $1\frac{1}{4} \times 1\frac{1}{2}$  in. cardboard which is concealed in two varieties of franks and two other kinds of sausage. The premium to be given is printed on the back of the key letter. Half-page newspaper announcements which started the program are being followed up by a large daily ad on the back page of leading newspapers. The half-hour nationally-viewed "Cisco Kid" show and numerous spot announcements are being used on TV and radio. Special point-of-purchase banners are being displayed in retail markets.

In sales training the firm follows the Fred Sharpe program of NIMPA. Meetings are held every Monday morning at the plant and a dinner is given on the last Friday of each month at the club house on the lake. Salesmen work on a salary and a commission based on tonnage.

An electronic cost computing system, which has been in use for the past two years, provides a weekly P & L statement based on data from each department and sales territory. By this means more information is obtained with fewer employees than by any other practical method, reports Charles Robbins, jr., who explains that the principal value lies in obtaining information on costs in time to correct current prices.

The company office is attractively finished with walls paneled in natural cherry, floors paved with green tile, and fluorescent lighting. Ceilings are of exposed precast concrete slabs coated with sprayed-on vermiculite.

Hogs and cattle are slaughtered at the same time on the dual purpose killing floor. The dressing area has natural lighting on three sides and walls finished to a height of 14 ft. with light green monolithic-like Spectra-glazed blocks. Operational lines are laid out to achieve maximum production with a minimum of labor. The beef operation is arranged in a straight line leading from the knocking pen to the carcass chilling cooler. Cattle are knocked with a hammer and a cradle is used at the pitching



FIRM NAME in three-dimensional letters decorates outside cooler wall at front of plant.



FRANK-WRAPPING line approaches automation. Finished franks are delivered from holding cooler to TY-peeler (right), which feeds conveyor belt of wrapping table. Four operators form the frankfurter packages with aid of fixed mandrels and foot-operated sealing irons.

position. One animal an hour is processed for each man employed.

Hog operations are unusual in that the animals are shackled and hoisted in an enclosed alcove outside of the building, and enter the dressing room down a sharply inclined rail to turn at a right angle over an "L" platform where one man sticks, drops, and operates a dehairing machine. One man also serves as driver and shackler. On the "L" platform, the dropping device consists of a simple mechanical stop which is controlled by a pull cord strung through pulleys so that the worker can reach it from any point. The small Boss dehairer is of the hydraulic type. While the pork line is planned to dress 75 hogs an

hour, present production is 50 hogs an hour using eight men from the shackling pen to the cooler.

Beyond the hog chill cooler lies a cutting floor which is flanked by a curing room at the rear, a sausage kitchen to the right and the shipping cooler toward the front of the plant.

Inedible material is trucked to an area adjoining the dressing room where it is chuted to the rendering department. Press cakes are broken over a steel bar grate to fall into a hopper from which the material is moved by an inclined bucket conveyor back up to the killing floor level. The pieces drop into an Act hammer mill from which the scrap is conveyed to a vibrating screen feeding into a bagging hopper. Sacking is done in 100-lb. paper bags.

Sausage products of 15 different kinds are branded "Robbins" for first grade and "Blue Bird" for second grade. The caricature of a red-breasted bird is used in all advertising and on printed wrapping material.

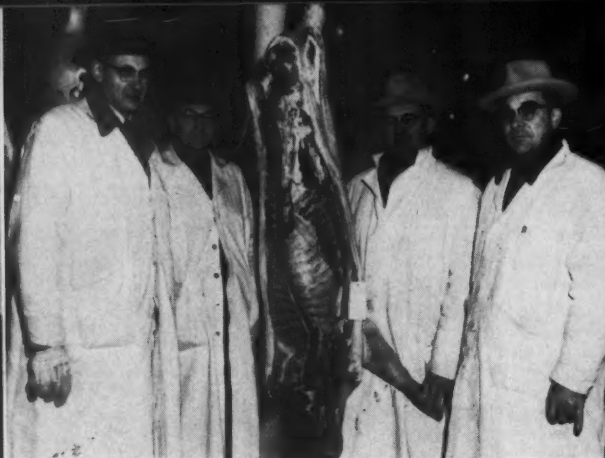
The word "wiener" is not used by the plant, being superseded by such names as "standard franks," "lanky franks" and "cheesefurter franks." Finished franks are delivered from the holding cooler to a TY-peeler placed in straight line with the conveyor belt of a Great Lakes wrapping table.

[Continued on page 41]



USE OF electronic bookkeeping machines hastens weekly P & L statement, giving cost information in time to correct current prices.





LEFT: Large eye of 14.54 sq. in. characterized No. 1 beef carcass. CENTER: Meaty, thinly-fatted champion hog carcass selected by judges Frank Burley and Ralph Pouk of Armour and Company, and Doctors J. C. Hillier and Lowell Walters, University of Oklahoma. RIGHT: Champion and reserve lamb carcasses had good rib eyes and conformation. Champion sold for record price of \$30 per lb.

## Meat Gets More Emphasis at International

**D**ISSIMILARITY between the yardsticks being used in evaluating show animals on the hoof and on the rail was brought out again this year at the International Livestock Exposition, held in Chicago November 28 to December 6.

Interest in the meat phase of the International has crept up in recent years and some record prices were paid at the auction of the prize-winning carcasses. The grand champion lamb carcass brought a new high price of \$30 per lb. and the champion beef carcass sold at \$10 per lb., also a record for the show.

Not only did the price paid for the lamb carcass set a new peak for the species, but it was the highest per pound price ever paid for a dressed meat animal in the 59-year history of the International. The carcass, from a Southdown wether, brought \$1,440 for its exhibitor, the University of Wyoming. The champion lamb carcass was bid in by the Oakland Meat Co., Chicago hotel and restaurant meat purveyor. Live weight of the Prime grade animal was 85 lbs. and dressed weight was 48 lbs. for a percentage of 56.

The reserve champion carcass, also from a Southdown, was shown by Richards Farms of Lodi, Wis. The live weight was 106 lbs., the dressed weight was 67 lbs. and yield percentage was 69. The reserve champion carcass

was sold to Armour and Company at \$5 per pound.

The carcass lamb judging committee, headed by Prof. J. W. Cole of the University of Tennessee, included Dr. Hilton Briggs, president of South Dakota State College, and R. B. Stivep, manager of the lamb department, Swift & Company.

The winning lamb carcass earned its top place on the basis of "thickness of leg, width and fullness of loin and rack, minimum of fat and desirable marbling."

**TOP BEEF CARCASS:** An Aberdeen Angus steer yielded the grand champion beef carcass which set a new International record. The animal was entered by Larry McKee, 17, of Varna, Ill., and the carcass was bought by Ganfalo's Finest Foods, Inc., Chicago Heights. The steer weighed 965 lbs. alive and yielded a carcass of 639 lbs. for a percentage of 66.2. It brought \$6,390 for its youthful exhibitor.

The reserve champion beef carcass came from an Angus steer shown by Willard Fisher of Aledo, Ill., and sold at a new record price for a reserve of \$3.50 per lb. to Kokale's Sure Save Food Marts of Chicago.

Prof. L. E. Kunkle of Ohio State University, chief judge of the beef carcass contest, pointed out that the champion had a "high percentage of lean meat in the rounds and loin, an especially large rib eye and muscle especially fine



GLASS-FRONTED cooler housing the exhibit of the National Live Stock and Meat Board stretched for 60 ft. in one section of the International Amphitheatre. The section of the display shown in this photograph illustrated the great variety of meat cuts and meat products suitable for special occasions and for everyday living. The exhibit included 140 cuts of beef, pork and lamb and 30 types of sausage and ready-to-serve meats available to U. S. consumers.



in texture with the optimum of bright red color." The other judges of carcass beef were Dr. R. A. Long of the University of Georgia, Ellard Pfaelzer of Pfaelzer Bros., Chicago, and C. R. Pritchard, chief grader of beef, veal and lamb at Swift & Company.

The champion barrow carcass came from a Poland China hog entered by Oscar W. Anderson and Sons of Leland, Ill. The meat brought \$6 per lb. for a total of \$1,056 to its exhibitors. The hog weighed 230 lbs. alive and the carcass weighed 176 lbs. Back fat thickness was 1.53 in.; loin eye area was 5.20 sq. in., and the carcass was 31.5 in. long. Agar Packing Company of Chicago was the purchaser.

The reserve champion barrow carcass came from a Poland China hog shown by Gerald Anderson of Leland, Ill. The animal was a middleweight which dressed out at 153 lbs. The back fat thickness was 1.23 in.; loin eye area was 5.10 sq. in., and carcass length was 30.0 in. The carcass sold to Armour for \$1 per lb.

Judges of pork carcasses were Prof. Lowell Walters of Oklahoma A & M College; Frank Pouk, head hog buyer, and Frank Burley of Armour, and Prof. James Hillier of Oklahoma A & M.

**HOG IMPROVEMENT:** Objective of the carcass show



**PORK JUDGES** examine color and texture of hams and loins from carcasses selected for final judging. A side from each of top 15 carcasses was cut for evaluation. Much improvement was evident.

is to stimulate and direct the industry toward the goals of high quality and meatier product in line with present-day consumer preference. Professor Lowell pointed out that "this year's pork carcass show indicates appreciable improvement over the results of previous years in regard to meatiness and quality. The champion carcass combined

**STUDENTS** John C. Reager, Dickie Hill, Kenneth McGee and Johnny Watts, members of the winning meat judging team of Texas A & M, watch as their coach, Douglas Wythe, jr. (second from right), receives award check of \$1,000 from Hugh O. Dermondy, assistant general manager, agricultural division of Chas. Pfizer & Co., and trophy cup from Carl F. Neumann, general manager, National Live Stock and Meat Board, sponsor of the collegiate judging contest, at breakfast provided by Corn Belt Publishers, Inc., during the exposition.



**MODELS** and chain store customer with top beef carcass purchased by Swift & Company inside the refrigerated glass-windowed trailer used to display the prize-winning carcass meat at the big show.

optimum muscling, length, back fat covering, firmness and other attributes of quality in keeping with the demand of the consuming public."

Conformity of an animal on the hoof to the standards used in live judging rarely carried over to corresponding placement on the rail. On the other hand, champions on the rail often failed to raise a "ripple" in the minds of the judges who evaluated the same animals on the hoof.

The champion beef carcass failed to place in the competition while alive, and the reserve champion carcass was rated only sixth on the hoof. The experts admitted that the lack of closer correlation was baffling.

To prove that "there is more to beef cattle than 'meats' the eye," as one expert put it, the animal rated No. 1 on the hoof lost out to less "conforming" entrants on the rail as being "too wasty," with "meat off-texture and off-color."

In hogs, where inside quality tends to be more visible from the outside, correlation between live and dressed judging was much closer. Anderson hogs, much in evidence in all three weight classes, scored high alive and dressed. The No. 1 barrow alive, a Poland China shown by the University of Wisconsin, placed second in the lightweight class on the rail.

Judging live lambs for ultimate carcass quality went "wide of the mark" in several instances. The University of Kentucky's No. 1 wether on the hoof finished fourth as a carcass. Ohio State's entry, rated No. 2 alive, did not "hit pay dirt" at all on the rail. On the other hand, the Wyoming champion carcass went nowhere while alive. However, Richards Farms' top heavyweight placed first



VERN SCHWAEGERLE (top center) of American Meat Institute presents AMI plaque in the beef grading contest which was a tie between University of Minnesota and Mississippi State College. Members of the Minnesota team (seated) are Frank Schneider, William Davidson, Dale Repley and Eugene Joseph. Standing are J. Fisackerly and Ray Sewell of the MSC team; J. W. Aunan, UM coach; Schwaegerle, William Backus, MSC coach, and Ted Preuss and Joe Armstrong, Mississippi State College team members.



JOHN E. THOMPSON (right) of Reliable Packing Co., Chicago, presents plaque of the National Independent Meat Packers Association in the pork judging contest to Oklahoma's winning team. Shown, left to right, are Dr. Lowell Walters, coach; Don Renbarger, Jim Clower and A. J. Rexroal of Oklahoma State University.



COLLEGE meat judging contestants look at beef loins and ribs.



SLIM-TRIM spectator scans reducing diets shown by NLSMB.

in its class while on the hoof and after dressing.

**NLSMB EXHIBIT:** Meat to measure up to any "gourmet's delight" was featured in the National Live Stock and Meat Board gallery on the second floor of the Amphitheatre. Encased in a glass-fronted cooler 60 ft. long, dozens of different meat cuts and products, prepared to suit all taste preferences and dietary needs, were on display for farm and city International visitors.

The exhibit included 140 cuts of beef, pork and lamb, plus 30 types of sausage and ready-to-serve meats. A unique feature was the "meat-nik" or ICBM (Intercontinental Bologna Missile), a space age innovation fashioned from bologna and frankfurters.

A special sausage display consisted of traditional favorites as well as newer products developed in recent years. The display included samples of 24 spices, from countries throughout the world, which are used in sausage making.

A large part of the educational meat exhibit was devoted to suggested meat items for outdoor living, everyday living and special occasions. There was also a special section on meat items which are suitable for Christmas giving.

Forty-five cuts of meat moved constantly through the exhibit on a conveyor belt. These cuts exemplified trends in meat styles and preferences and included many of the boneless and compact cuts which, because of their rising popularity, are expected to be the favorites of tomorrow.

The nutrition display showed that weight reduction can be fun because of the variety of meats now included in reducing diets.

**JUDGING:** Texas A & M College took first place in the contest in which animal husbandry and meat students from 25 agricultural colleges and universities demonstrated their knowledge of meat. Sponsored by the National Live Stock and Meat Board in cooperation with the International Livestock Exposition, the intercollegiate meat judging contest—now in its 29th year—gave the youths a chance to test their skills in judging cuts and carcasses of beef, pork and lamb for quality, texture, tenderness and palatability.

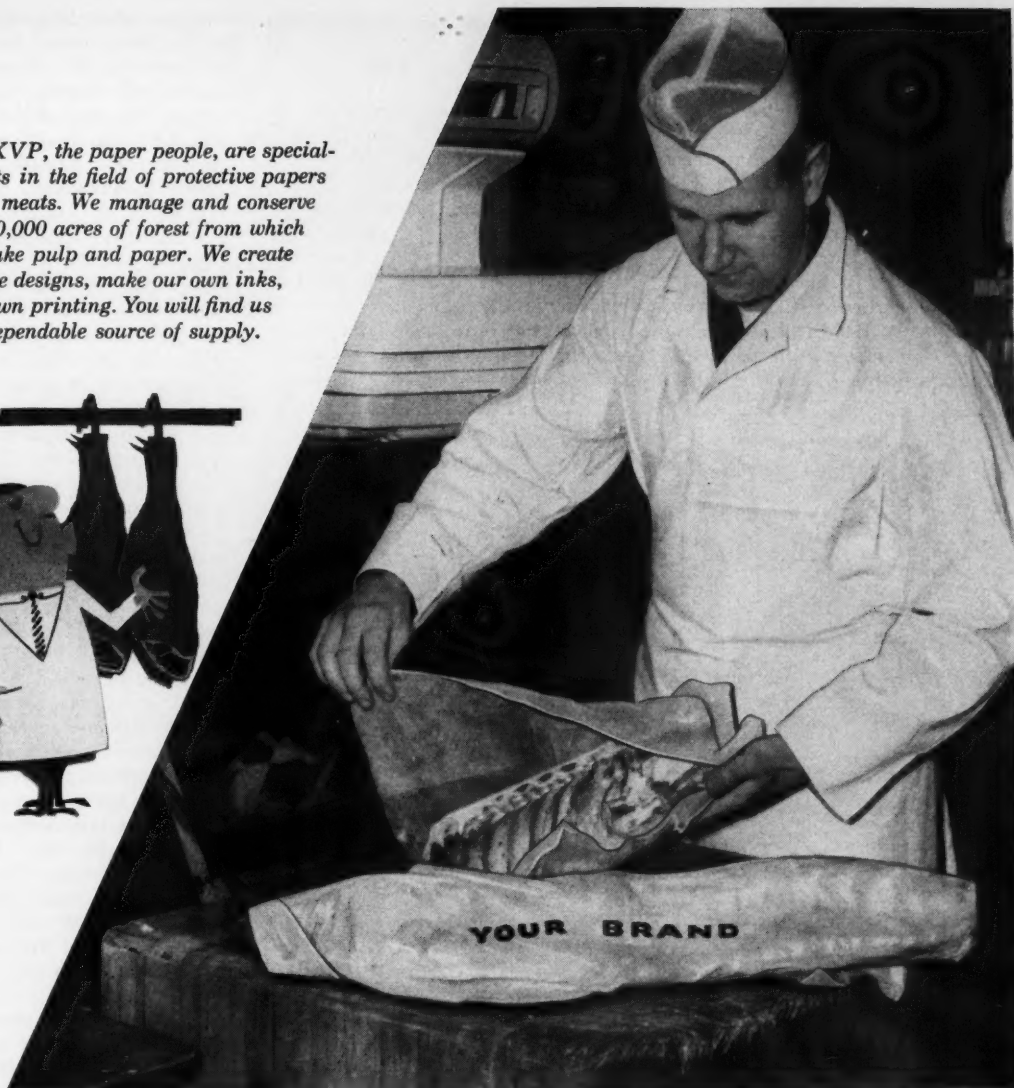
Results of the contest were announced by Carl F.

[Continued on page 36]



OFFICIALS for the collegiate meat judging contest sponsored by the Meat Board included Russell Plager, agricultural services department, John Morrell & Co.; Dr. Ellis Pierce, department of animal husbandry, Cornell University; Earl Mulderlink, national technical supervisor, and John Coplin, Chicago area chief, USDA Meat Grading Service; Deane Rinner, livestock service director, Wilson & Co., Cedar Rapids; Dr. Don Neumann, animal husbandry department, University of Missouri, and Prof. L. S. Bratzler, meats department, Michigan State University. It was 29th year for contest.

KVP, the paper people, are specialists in the field of protective papers for meats. We manage and conserve 3,400,000 acres of forest from which we make pulp and paper. We create package designs, make our own inks, do our own printing. You will find us a most dependable source of supply.



Any way you look at it...

## KVP LOIN WRAPPERS ARE YOUR BEST BET

From the standpoint of your brand name and its importance, KVP Printed Loin Wrappers give you an economical way to keep your slogan, advertising message, or name constantly before your retailers.

From the standpoint of protection, KVP Loin Wrappers are dependable sheets engineered to guard the freshness, flavor and appearance of pork. For frozen loins, we recommend KVP's D-O-K Waxed Paper to help guard against unsightly freezer burn.

KVP white loin paper is made in 3 different

basis weights to suit the various needs of our customers. Made to have a high degree of wet strength, it strips from pork loins readily and in one piece. For small additional cost, KVP Loin Wrappers can be imprinted with your name or advertising.

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## Reliable Staff Averts Plant Shutdown After Explosion; Planning, Quick Action and Teamwork Pay Off

**P**ROUD and somewhat troubled is the way management of the Reliable Packing Co. of Chicago feels today after the firm's remarkable recovery from an explosion that blew out part of the third floor wall and roof of the packinghouse at 1:45 a.m. on Saturday, December 6.

The pride arises out of the way the staff cooperated effectively to avert a 10-day shutdown predicted by Chicago building authorities. The

Reliable plant was operational on Monday, December 8, after around-the-clock cleaning and repair work in freezing weather by employees.

On the morning following the explosion the city building commissioner observed that the plant would be down for about 10 days. He failed to reckon with the teamwork of the staff.

Plant superintendent John Pinta, who was among the first at the scene, secured from the building commis-

sioner a list of things that would need to be done before the plant could be operated. By 10 a.m. he had a professional shoring organization bolstering the needed walls and floors and at 11 p.m. this job was completed. At 8 a.m. the Reliable M & O gang under John Peasley, chief engineer, had begun to run power lines back into the blast damaged area. The blast knocked out the power and phone lines, but the utility companies quickly repaired the damage. At 11:45 a.m. the switchboard was functioning.

On Sunday the building commissioner was requested to reinspect the building and he cleared it. The city health department, which had been requested by Chicago Mayor Richard Daley to give the firm top priority, approved areas as sanitized.

On Sunday, the firm ran a newspaper advertisement stating that the plant would operate Monday.

According to R. W. Unwin, assistant to the president, one of the main lessons learned from the explosion, the cause of which is still undetermined, is the need for comprehensive disaster insurance coverage.

Accidents usually are infrequent mishaps affecting an employee or two, for which the company is protected by compensation insurance. However, if the Reliable blast had occurred during the working day (there were no injuries) it could have injured a great number. All the glass windows in the killing floor were shattered and much of the area was seared by a flash fire. For such a catastrophe the company's present coverage would have been inadequate and an excessive load would fall on the firm.

Each member of the Reliable management group has the names, addresses and phone numbers of all foremen and supervisors at his home as well as on his desk. This procedure paid off, says Pinta. The foreman and supervisors were called early on Saturday and they, who keep a list of their own crew members, called the men needed for work. This simple precaution of keeping manning tables handy saved many precious hours.

When the blast occurred, the watch engineer, made the fire alarm call and promptly began to shut down all power, steam and refrigeration equipment and lines. This simple procedure limited ammonia damage.

The firm has set up a special account for explosion expenses to facilitate insurance settlement.

All the members of the sales force contacted their customers on Saturday morning and assured them that business would be normal on Monday.



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**SIouxLAND BEEF**

The Sioux City Market has always offered the very highest standard of top quality beef cattle. Now, with a bumper corn crop and record cattle population it's truly the "Land of Plenty." Enjoy the "feast of quality" by providing your trade with **SIouxLAND BEEF** — you can pay more . . . but you can't buy better carcass beef . . . anywhere!

**"TOPS" IN THE NATION BOTH  AND TREIFE**

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**I**N PROCESSING hams, it's the curing that enhances the flavor, develops distinctive coloration, protects the delicacy of texture. And it's in the curing that processors save time, build profits.

PRESKO cures have been building profits for meat packers for over three-quarters of a century. When you use PRESKO cures, your customers can tell the difference. You can tell it too where it counts most—by their repeat orders.



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## Cudahy Net Is up 29% Over 1957; Big Omaha Project Is Slated as Final Step in Modernization Program

Net earnings of The Cudahy Packing Co., Omaha, increased 29 per cent during the fiscal year ended November 1, 1958, amounting to \$2,670,628, against \$2,066,105 in fiscal 1957. E. A. Cudahy, chairman, and L. F. Long, president, revealed this week in the company's annual report to stockholders.

Dollar sales rose 8.5 per cent to \$369,017,000 from \$340,133,000 in 1957 despite a decline of approximately 4 per cent in sales tonnage. The increase in dollar volume reflected the higher price levels for livestock and meat that resulted from the decline in the nation's meat supply, Cudahy and Long explained.

After deduction of preferred dividend requirements of \$450,000, the 1958 profit equaled \$1.46 per share, compared to \$1.05 in 1957. Net income in both years was not subject to federal income taxes because of prior year loss carry-forwards. Fiscal 1959, the Cudahy executives noted, "will be the last year in which substantial profits can be earned without the payment of income taxes."

Referring to the modernization program launched four years ago after the closing of a number of unprofitable units, Cudahy and Long said that new installations at the Wichita packing plant (see the NP of December 6, 1958) and the American Salt Corp. plant at Lyons, Kan., represent the completion of several major projects financed directly from earnings.

A bank loan has been obtained to cover estimated capital expenditures of \$4,500,000 at the Omaha plant, which will be the final step in the modernization program. Work on the Omaha project is expected to start in the year ahead and be completed in approximately one and one-half years. Operations at the Omaha plant, oldest and largest of the company's manufacturing units, have gradually become uneconomical and unsuited to the nature of its market area, the Cudahy executives noted. Certain facilities of the present plant will be retained, and the new addition will house modern slaughtering, processing and shipping operations.

The Cudahy concern invested a total of \$3,186,000 in properties, plants and equipment in 1958. Net capital outlay, after provision for depreciation, amounted to \$1,737,000. The St. Paul plant, last of the company's closed locations, was sold during 1958. Cudahy employees num-

bered 8,133 at the fiscal year's end.

Pointing out that industry profit margins in 1958 were "under pressure" for the second successive year because of intensive competition for a shortened livestock supply, Cudahy and Long said that prospects are better for 1959.

"Heavier hog supplies in the year ahead may be expected to produce a more favorable relationship between the price of hogs and the wholesale price of pork products," they concluded. "In addition, we should experience a lower unit operating cost as a result of increased production. The long term outlook for the business is encouraging. We believe that a firm base is being established for steady growth through the modernization of facilities and the introduction of new and improved products. Continued progress in this direction will enable us to take better advantage of profit opportunities and minimize the effects of steadily increasing costs."

### 35% Rise in Earnings Indicated for Wilson

An increase of nearly 35 per cent in net earnings during the 1958 fiscal year, compared to fiscal 1957, is indicated for Wilson & Co., Inc., Chicago, James D. Cooney, president, has disclosed in a letter to stockholders announcing a dividend declaration. The company's annual report will be issued early in January.

"Although final audited earnings for the fiscal year ended November 1 are not yet available," Cooney said, "preliminary domestic results and dividends received from foreign subsidiaries indicate net earnings of approximately \$7,700,000, or \$3.07 per share. These earnings compare with figures of \$5,707,736, or \$2.19 per share, in the preceding year."

"Domestic dollar sales were approximately 7 per cent greater than the \$640,988,847 of 1957, primarily because of higher prices for meat and meat products. Results of our foreign subsidiaries were profitable and somewhat better than the \$983,786 earned in 1957."

The Wilson board of directors on



J. D. COONEY

December 5 declared a dividend of \$1.40 per share on the company's outstanding common stock, payable at the rate of 35c on February 1, May 1, August 1 and November 1, 1959, to stockholders of record on January 9, April 10, July 10 and October 9, 1959.

### SBA Lists Meat Firms That Got Loans in Fiscal Half

A number of meat industry firms obtained business loans through the Small Business Administration in the six months ended June 30, 1958, according to the 10th semi-annual report of the SBA.

The loans ranged from \$350,000 for Foster Beef Co., Manchester, N. H., with 71.42 per cent SBA participation, to \$6,000 for Rupert Meat & Poultry Supply, Rupert, W. Va., with 75 per cent SBA participation. In nearly every instance, the interest rate was 6 per cent. Most common maturity terms are five and ten years.

Perhaps anticipating an increase among sausage eaters in the 49th state, Simpson Sausage Co. of Spennard, Alaska, obtained a loan of \$8,000, with 75 per cent SBA participation.

Other industry firms that obtained loans, either direct or with SBA participation during the six-month period, include: Tri-County Meat Packers, Inc., West Helena, Ark., \$12,000; Turlock Meat Co., Turlock, Calif., \$185,000; Beavers Packing Co., Newnan, Ga., \$50,000; York Packing Co., Twin Falls, Ida., \$50,000, and Pork Packers Corp., Boston, \$150,000.

Also, Arnold's Meat Specialties, Holyoke, Mass., \$30,000; Rem Packing Co., Detroit, \$200,000; Hines Packing Co., Omaha, \$20,000; Rich's Packing and Processing Plant-Rich's Cold Storage, Oshkosh, Neb., \$8,400; Nebraska-Iowa Dressed Beef Co., Omaha, \$85,000; Elnor Provision Co., Cleveland, \$150,000; The Ohio Provision Co., Cleveland, \$250,000; Haley's Foods, Inc., Hillsboro, Ore., \$185,000; H & H Meat Products Co., Mercedes, Tex., \$25,000, and The Baron's Meats, Lynnwood, Wash., \$15,000.

Business loan approvals by the agency on an overall basis set new records both in number and in dollar amount during the six-month period. The SBA approved 2,513 business loans totaling \$121,634,000, bringing total business loan approvals in fiscal 1958 to 4,014 for \$194,997,000.

Consolidation of obligations accounted for the largest portion of proposed uses of the funds in 1958, with working capital, facilities and equipment following in that order.

"I couldn't go fox hunting if it wasn't for CRYOVAC."



## "I PUT MYSELF IN THE PROFIT PICTURE... WHEN I PUT MY RED MEAT IN THE PROFIT PACKAGE!"

You may not ride to the hounds, but you can bag a doggone nice profit when you vacuum-pack your fresh red meat in CRYOVAC . . . as they do at Plat Packing Company of Denver.

Says partner Joe Lombardi: "Our customers claim that the flavor of fresh red meat, aged right in the vacuum protection of CRYOVAC bags beats the taste of meat aged in free air. And they're delighted with the way CRYOVAC solves their inventory problem — especially

where cooling space is small." Adds co-owner Plat Jacobovette, "Since we started using CRYOVAC, our business is up more than 20%. We can hardly keep up with the demand!"

Put *yourself* in this profit picture. Get the whole story on fresh red meat in CRYOVAC Bags. Learn how *your* business can benefit from CRYOVAC's unique Profit Package Program. Write Advertising Manager, The CRYOVAC Company, Cambridge 40, Massachusetts.

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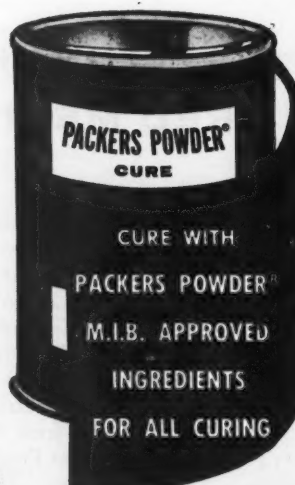
Continuous research in our most modern laboratories is bringing new methods of enhancing and stabilizing flavor.

Continuous research to develop better flavor, color, shelf life, and yields is our main function!

*Manufacturing Chemists  
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*May We  
Be of Service  
to You???*



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CHIPPED BEEF  
POTTED MEAT  
PORK  
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HEAD CHEESE  
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ROAST MEAT  
HAMBURGER  
And HUNDREDS  
of OTHERS!



## U. S. EXPORT HIDES

### Japan Trade Survey Team: 'Not Confidentially, They Stink'

**S**HEER carelessness on the part of U. S. packers, dealers and exporters threatens to shrink the large outlet for U. S. hides and skins in Japan, but the market can at least be doubled within the next five to ten years if recommended corrective action is taken by the industry, according to the three-man hide survey team which has just returned from the Orient.



JACOBSMUHLN

The survey team was composed of H. Leland Jacobsmuhlen of Arrow Meat Co., Cornelius, Ore., chairman of the board of directors of the Western States Meat Packers Association; Michael J. Parker, vice president of Dietrich Hide Co., Chicago, and Dr. S. N. Studer of the U. S. Department of Agriculture.

A general review of Japanese market requirements and specific recommendations to the U. S. industry have been summarized by the men in a four-page report.

Noting that the per capita consumption of shoes in Japan is only 0.22 pairs a year, or 1/23rd of that in the United States, and only a small percentage of primary and high school pupils have ever had a pair of leather shoes, the survey team recommended a USDA-backed leather promotion campaign in Japan to exploit this potential.

"If consumption per capita is increased the same percentage as during the five-year period 1950-1955, it would mean an increase of 10,000,000 pairs of shoes, or approximately 50 per cent over the present production," the report points out.

But first something has to be done in the United States about excessive fat, undercuring, deep scores and gouges, hair-slipped hides and other indications of negligence in takeoff, curing and shipping.

The Japanese tanning industry is composed of 592 tanneries employing 9,166 persons, the report notes. In 1957 the U. S. exported 48,647 metric tons of hides and skins to Japan, or 65½ per cent of the total used in that country. The Japanese tanning

industry feels that, unless the quality of U. S. hides and skins is improved, tanners will have to switch their purchases of raw materials for leather use to sources other than the United States.

The report describes some of the conditions observed and complaints encountered:

**POOR QUALITY OBSERVED:** "In most tanneries and warehouses the hides and skins observed were of very poor quality, particularly with respect to takeoff and cure. The Japanese tanners have been of the opinion that buying hides and skins on a selected basis would raise their costs considerably, so the majority of their purchases of heavy steer hides from the Pacific Coast have been on a flat basis.

"Hides and skins purchased on a flat basis should consist of No. 1 and No. 2 hides only; however, we found No. 3, renderer and country hides and skins mixed in these shipments. We also found a large number of hides with excessive cuts, deep scores and gouges, insufficient cure and poor trim. We did find some good lots of hides and skins but they were in the minority.

"Another complaint we heard often was that the average shrinkage of gross weight in transit normally averaged 3 to 4 per cent; sometimes it would reach as high as 10 per cent, and in some cases as much as 20 per cent (from gross shipping weight to gross receiving weight). We observed many hair-slipped hides and red heat damage, which would certainly indicate negligence with respect to handling and curing. Another common complaint was the excessive amount of fat present on hides, which results in a poor yield and greasy leather.

"We were informed that in most cases all claims and complaints regarding poor shipments of hides and skins arriving in Japan were ignored by the exporters, and the Japanese were told that because the hides were purchased on a flat basis, nothing could be done about their claims. The Japanese industry also complained about poor yields from winter hides, which would indicate that proper allowances for manure are not being made. Excessive branding of cattle also results in considerable loss in the hides sold to Japanese tanners.

**BETTER PAY ATTENTION:** "It was the unanimous opinion of the hide survey team that if our packers paid as little attention to their meat products upon delivery to their customers as they do to their hides and skins, they would probably not be in business.

"We found that the Japanese by-products quarantine officials were concerned about the lack of uniformity of certificates accompanying the shipments. They now have a standard certificate containing the information they desire, which will be furnished upon request.

"The survey team believes that, unless positive action is taken by our industry, this market can cease to continue as a large outlet for U. S. hides and skins. However, with corrective action as recommended, we believe that the Japanese market can at least be doubled within the next five to 10 years. In purchasing our hides and skins, the Japanese tanners repeatedly expressed the desire to pay prices appropriate to the value of the goods. The Japanese leather industry is fighting the inroads of substitute materials and is operating on a very small margin of profit. In many cases a badly mixed shipment of poor quality hides and skins can result in a severe loss to the tanners.

"The Japanese industry people were very insistent on what they felt should be concrete steps taken to improve the situation. They unanimously agreed to purchase their hides and skins from the U. S. on a selected basis, that all shipments should be guaranteed to have not more than a 5 per cent shrinkage, and that two independent hide surveyor experts should be stationed in Japan, one at Yokohama and the other at Kobe, for the purpose of inspecting and determining the condition and grade of each shipment upon arrival. These two inspectors would have to be acceptable to both sides and their decisions would be final.

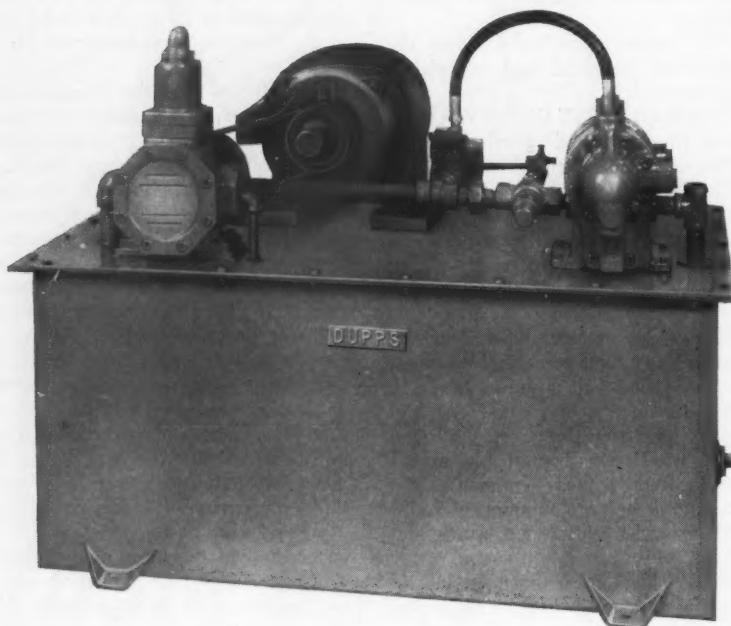
**TEAM'S RECOMMENDATIONS:** The survey team members were solid in their opinion that having independent surveyors and guaranteeing shrinkage were not practical under actual conditions and that 99 per cent of all the problems could be avoided by adopting these recommendations:

"1) That all hides and skins be sold

# DUPPS

## 9-A ELECTRIC HYDRAULIC PUMP

For use with 600 and 300 ton Presses



The Dupps 9-A Electric Hydraulic Pump is a completely self contained unit, ready to set up in your rendering plant. It will furnish you an endless amount of inexpensive power without the need of maintaining expensive boiler power. Maintenance costs are at an absolute minimum. Operating on hydraulic oil, the Dupps 9-A Electric Hydraulic Pump is fully adjustable as to pressure and volume of oil flow. It is equipped with a return reservoir and equipped with a separate circulating pump and replaceable filter element. You can have your 9-A Electric Hydraulic Pump equipped with an automatic timer to time dwell periods. The motor size is 5HP maximum. The pressure is 5000 PSI. Size 31" wide x 42" high x 51" long. Shipping weight 2000 lbs.

## 9-B ELECTRIC HYDRAULIC PUMP

For use with 150 ton presses

Will deliver up to 5000 PSI, and both pressure and rate of flow are adjustable. Can be supplied with an automatic timer at additional cost. The 9-B has essentially the same characteristics as the 9-A Hydraulic Pump; however, it delivers less volume. The motor size is 2 H.P. size 31" wide x 40" high x 51" long. Shipping weight: 1200 lbs.

Write

**THE DUPPS CO.** Germantown, Ohio

to the Japanese industry on a selected basis.

"2) We believe all packers should realize that it is imperative that poor takeoff and poor curing must be corrected. The large amount of fat we found present on heavy steer hides represents a loss to both U. S. producers and Japanese tanners. We found many such hides with 2 to 6 lbs. of fat on each hide. We also observed many more undercured hides and skins than we did sound hides. This is sheer carelessness on the part of our packers, dealers and exporters. This can be corrected by seeing that hides are properly handled after they are taken off. We must build standard packs, employ a good mix of used and new salt in the proper proportions, apply 1 lb. of salt to 1 lb. of green hide and leave the hides in the pack 30 full days from the closing date of the pack.

"3) We recommend that industry on both sides continue to negotiate for a lower ocean freight rate.

"4) Exporters in the United States are evidently very lax in supervising the loading of hides and skins onto the transporting vehicles, such as trucks, railroad cars and ocean vessels. Particular care should be taken when hides and skins are loaded into vessels to be certain that they are placed away from heat, iron posts and other physical conditions that can cause irreparable damage. Various lots should be properly marked and separated when loaded in order that they can be identified upon arrival in Japan. We found that many Japanese importers who are the brokerage agents for the Japanese tanners were also negligent in checking incoming shipments. Many claims and complaints that they receive from their tanner customers could be eliminated by a closer followup on shipments.

"5) We recommend that U. S. industry use every means possible to secure from the U. S. Department of Agriculture, for the Japanese leather industry, funds for use in a leather promotion campaign in Japan, realizing, of course, that improvements must be made in the hide trading situation before these funds can be expected.

"The hide survey team was convinced that the problems we encountered can and must be corrected and that the adoption of our recommendations will result in a more profitable business for industry in both the United States and Japan."

The survey was sponsored by NIMPA, WSMMA, the USDA and the National Hide Association.

# Canned meats are so good...

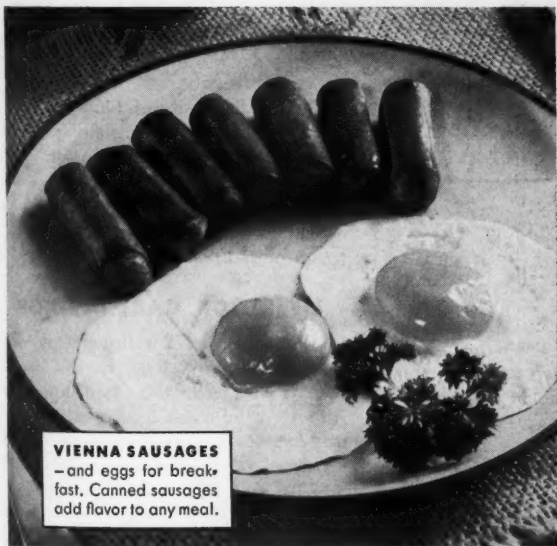


**CHILI**—steaming hot, rich and tasty, brings real flavor to a meal!



**LUNCHEON MEAT**—and yams broiled in a casserole. Delicious quick meal!

## so convenient...so expertly packed...



**VIENNA SAUSAGES**—and eggs for breakfast. Canned sausages add flavor to any meal.



**HASH ROUNDS**—baked and circled with crisp bacon. A tasty meal-time treat!

## ...in cans by CONTINENTAL

Because they're so good... so convenient... so expertly packed, canned meats are bought and enjoyed by three out of four American families. Prepared in any number of mouth-watering ways, canned meats add zest and wholesome nutritional values to the American diet.



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Central Division: 135 South La Salle Street, Chicago 3  
Pacific Division: Russ Building, San Francisco 4  
Canadian Division: 5595 Pare Street, Montreal, Que.



## Stress Carcass Contest at International

[Continued from page 26]

Neumann, general manager of the National Live Stock and Meat Board, at the awards breakfast given by the *Chicago Daily Drovers Journal*.

High individual in the contest was Johnny Watts of Texas A & M, whose score was 906 of a possible 1,000



**WINNER** in the lamb carcass contest satisfies judges Dr. H. M. Briggs, South Dakota State College; Robert B. Stiven of Swift & Company, and Prof. J. W. Cole, University of Tennessee.

points. There was a tie for second place between Gerald Crumbaugh, Michigan State University, and Jim Clower of Oklahoma State University.

The top team, coached by Douglas Wythe, won for its school a check for \$1,000 from Chas. Pfizer & Co., and a year's possession of a rotating challenge trophy. Members of the Texas team, in addition to Watts, were Dickie Hill and Kenneth McGee.

The challenge trophy must be won three times for permanent ownership. Thus, Texas A&M joins the University



**BEEF CARCASS JUDGES** closely inspecting a contender are Ellard Pfaelzer of Pfaelzer Brothers, Inc., Chicago; Dr. R. A. Long, University of Georgia; Prof. L. E. Kunkle, Ohio State University, and C. R. Pritchard of Swift & Company. A 965-lb. Aberdeen Angus won.

of Wisconsin, with one win, and Iowa State College, with two wins, in contention for the trophy.

The complete ranking of the 25 schools in the contest follows: Texas A & M, Oklahoma State University, Iowa State College, University of Wisconsin, University of Missouri, Michigan State University, Virginia Polytechnic Institute, Ohio State University, South Dakota State College, Pennsylvania State University, Clemson Agricultural College, University of Illinois, University of Tennessee, University of Minnesota, University of Nebraska, Mississippi State College and Kansas State tied for 16th & 17th, University of Kentucky, Cornell University, North Carolina State College, University of Massachusetts, Ontario Agricultural College, University of Florida, North Dakota Agricultural College, and the University of Connecticut. The contest was held in an Armour cooler.

## Purveyor Group to Grant Four Annual Scholarships

The National Association of Hotel and Restaurant Meat Purveyors has announced that it will grant four annual scholarships to students regularly enrolled in selected schools training them for careers in the food service industry.

The schools named are: Cornell University, Ithaca, N. Y.; Michigan State University, Lansing; Culinary

Institute of America, New Haven, Conn., and the City College of San Francisco.

The awards are made by the association to commemorate the memory of the late Arthur Davis, who served as the Association's third president. They are known as the Arthur Davis Memorial Scholarship Awards.

The award winners are selected by the school in which the student is enrolled. The only conditions imposed are that the award be given to a de-

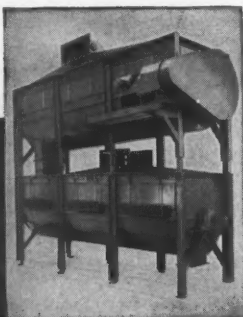
serving student in need of financial aid and without regard to race, religion or national origin.

## LIVESTOCK CARLOADINGS

A total of 4,972 railroad cars was loaded with livestock in the week ended Nov. 29, the Association of American Railroads has reported. This was 691 fewer cars than were loaded in the same week a year earlier, and 3,843 fewer than two years ago.

## FRENCH FEATHER MEAL DRYER

- More marketable product with light uniform color
- Outstanding operating economy
- Reduces drying time
- Eliminates scaling problem
- Reduces odors
- Saves floor space



**THE FRENCH OIL MILL MACHINERY CO.**  
PIQUA, OHIO U.S.A.

## EXCLUSIVE FRANCHISE now available for Patented Meat Process

You can now make Chip Steaks, Cube Steaks, etc. at a fraction of your previous cost. This product has been tested and is well accepted by the public. Profit amazingly high, with little extra equipment needed. Some territories still open. Write to

**North American Research Corp.**  
Trexlerstown, Penna.



Season's Greetings.....

to all  
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in the  
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THE NATIONAL PROVISIONER, DECEMBER 13, 1958

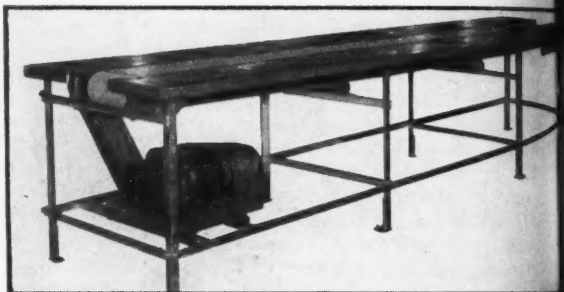
# RE-THINK

## YOUR MANUFACTURING PROCESS

Conveyor systems designed and engineered by St. John can achieve cost reductions you want —anywhere in your plant.

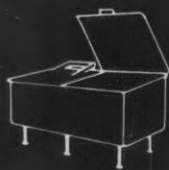
Re-thinking your present layout into a modern, conveyORIZED system can make it as competitive as completely new facilities. With minimum investment you lower your costs by reducing labor, eliminating plant congestion and increasing production.

St. John engineers, with the experience gained in modernizing hundreds of plants can suggest a simple re-adjustment in your processing operation that can make it profitable. And, of course, St. John can also design and build new types of conveyors and conveyor equipment for every purpose.

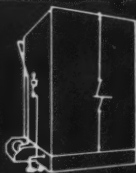


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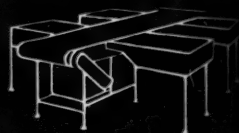
Ham and Sausage  
Cook Tank



Process Cooker



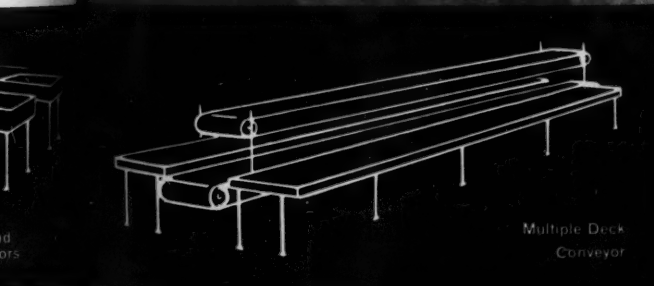
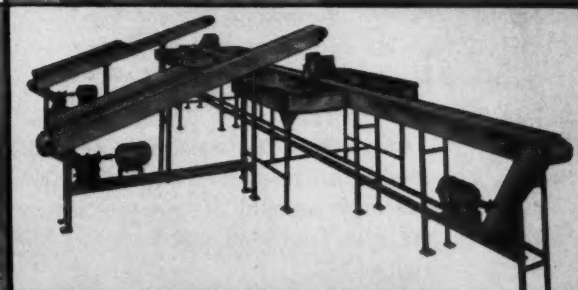
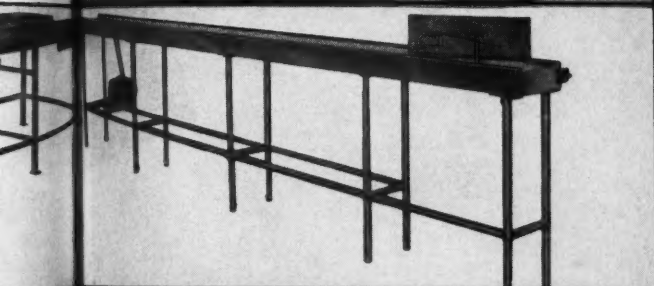
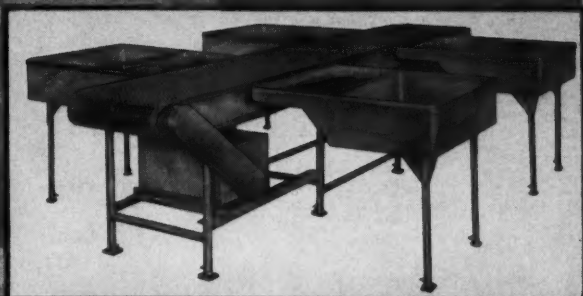
Lavatory and  
Sterilizer



Overhead and  
Floor Conveyors

Re-thinking is a St. John specialty. Let us show you how it can work in your plant now.





Multiple Deck  
Conveyor

## CLEANLINE WITH CONVEYORS

**ST. JOHN & CO.**  
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# Townsend Bacon Skinner

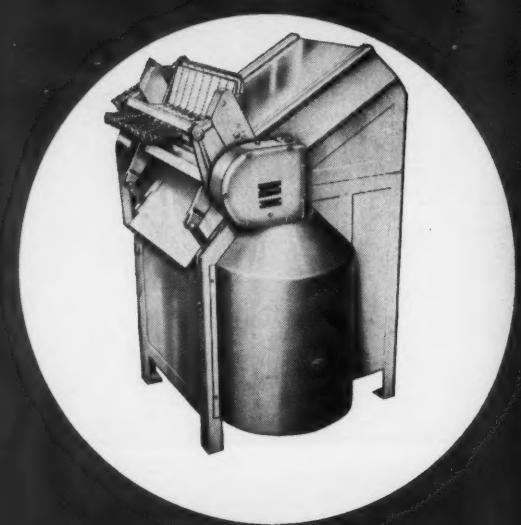
## saves 2 ways!

### 1. Assures Higher Yield

because it removes only skin

### 2. Increases Production

because it is cycled for 900 bellies per hour



**T**o get the highest profit from your bacon operation, you can't afford to waste part of the bacon in the lard tank.

Only with the close-skinning, high-yield performance of a Townsend Bacon Skinner can you save the maximum amount of bacon. From bellies of any average, the Townsend will increase yield from 1% to as high as 3%.

Add to that the high speed of this machine — 900 bellies per hour — and you have an important answer to greater profits from your bacon operation.

Write for full details on the Townsend Bacon Skinner. And ask, too, about the Townsend Pork-Cut Skinner and Townsend Ham Fatter — a team that brings you extra profits from your bacon operation.

# TOWNSEND

ENGINEERING COMPANY

2421 Hubbard Ave., Des Moines, Iowa

## AMI Hits Dec. 26 Holiday For Federal Inspectors

Homer R. Davison, president of the American Meat Institute, filed a protest with the government this week against granting a legal holiday to federal meat inspectors on Friday, December 26, for which the meat packing industry will have to pay overtime.

"Most companies will have to operate that day in order to meet work week guarantees in labor contracts," Davison said. "This is a regular work day and, as such, inspectors should be paid by the government as on all other days. The government argues that, as a holiday, it should be considered as overtime and therefore a payroll obligation of the meat packing industry.

"This appears to us to be a clear case of abuse of administrative authority and, under the arrangement governing payment for meat inspection, we doubt whether there is au-

thority to declare a holiday for meat inspectors on any day which is not recognized as a holiday by business communities generally."

The industry's position was outlined in a letter from Davison to Dr. A. R. Miller, director of the Meat Inspection Division of the United States Department of Agriculture. NIMPA also has protested to Dr. Miller.

## WSMPA Has 520 Members

Total membership of the Western States Meat Packers Association as of the end of the year is 520 companies, a net gain of 51 members. E. Floyd Forbes, president and general manager, has announced.

## Warehousemen to Meet

The 68th annual meeting of the American Warehousemen's Association is scheduled for April 5 to 9 at the Statler Hilton hotel located in Washington, D. C.

## Successful Georgia Firm Uses Advertising as a Growth Tool

[Continued from page 23]

Four girls work on shallow open-cornered stainless steel trays along one side of the table. The trays extend shelf-like over the belt at a height to allow wrapped packages to travel underneath them. The girls group the links and fold over two sides of the cellulose wrapper which they spot-seal with an electrically-heated iron. The iron is balanced and hinged at the back of the table for foot operation which leave the hands free for holding the wrapping

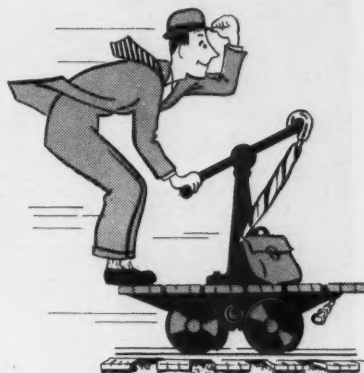
tight while the first seal is secured. At the end of the table another girl completes the fold and feeds the packages through a final sealing and coding unit. Packing is done in 12-lb. cartons which are closed with an air-operated stapling machine.

Refrigeration for the plant is furnished by freon compressors, each connected to a different cooler. Evaporators are almost entirely Gebhardt ceiling blower units. Water is obtained from two deep wells.



HOGS ENTER dressing area on an inclined rail to turn over "L" platform for one-man sticking, scalding, dehairing and gamming with trolley gambrel assemblies shown at left.

## Are You on the Right Track...?



● A packer or processor who acts as his own seasoning counsel is like a man who starts to make a railroad trip by handcar. He *may* stay on the right track—and he *may* reach his destination—but he's more likely to get sidetracked.

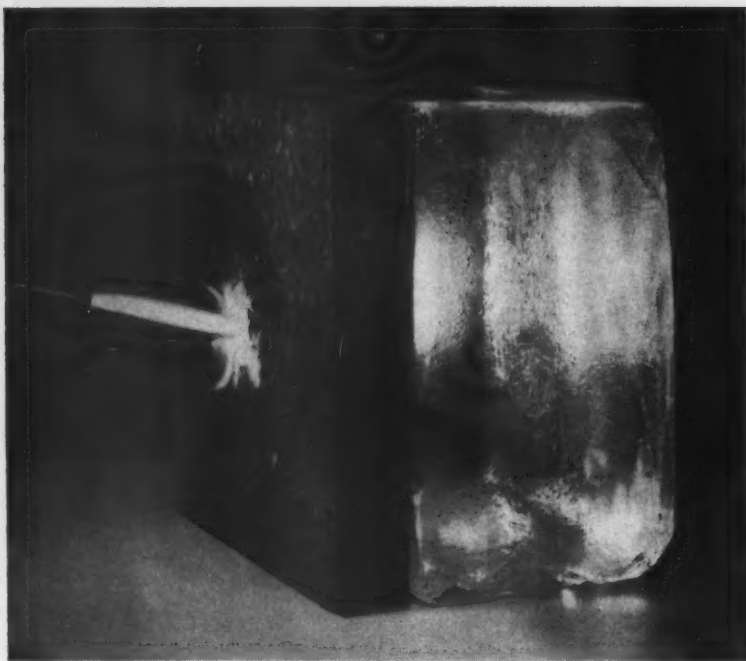
If you want to have your Sausage Sales go places, take advantage of B.F.M.'s SEASONING AND FORMULA SERVICE. Keep production and sales on the right track!

● No other supplier gives you so much for so little. Let us counsel with you on all of your seasoning problems. Make use of our BLUE RIBBON SALES AND MERCHANDISING PROGRAMS. Get off to a flying start in 1959. We've got some "Honeys" all ready to go. See your B.F.M. Salesman or write, wire or phone today. We'll come a 'runnin'!

## BASIC FOOD MATERIALS INC.

851 STATE STREET  
VERMILION, OHIO

*Good Seasoning is Basic*



## Why United's patented process results in corkboard of higher insulating value

Cork in its natural state is well known and highly regarded as an excellent insulating material. However, by an exclusive blocked-baked patented process that combines *both* external and internal heat in the moulding operation, United BB Corkboard is unsurpassed in insulating value.

Further, United Corkboard is 100% cork . . . with no filler added, and, its high strength in relation to light weight permits a sturdy self-supporting structure that is simple to erect. It's flexible too . . . fits accurately, works as easily as lumber and the natural resins released during processing further add to its excellent moisture resistant characteristics.

The next time you have a need for low temperature insulation investigate the unique combination of benefits only "patented process" United Corkboard can provide.

Write today for specifications and helpful installation data. No obligation.



**UNITED CORK COMPANIES**

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**ENGINEERING AND INSTALLATION SERVICE** — to meet your individual requirement . . . insure the most effective use and provide proper installation, United maintains fifteen branches throughout the country, staffed with experienced engineers and installation crews. For the one nearest you simply write our Kearny address.

## Literature

**Mechanized Sanitation for Meat Packing Plants (NL 268):** A new booklet published by Oakite Products, Inc., New York City, describes the economy of cleaning that can be effected through the use of specially designed equipment for application of detergent and germicidal solutions. Text and photographs describe such operations as cleaning smokehouses, cleaning trolleys and ham molds and hog scalding with Oakite products. Title of the booklet, which may be obtained free, is "Mechanized Sanitation for Meat Packing Plants."

**"Save Money" Booklet (NL 274):** A revised version of its booklet, "Save Money," has been published by the food casings division of Visking Co., division of Union Carbide Corp., Chicago. The 12-page booklet offers packers and sausage makers helpful suggestions on how to achieve uniformity in unit packaging of frankfurts and wieners. Booklet will be sent without charge by the Visking Co., 6733 West 65th street, Chicago.

**Select Group of Food Flavoring Compounds (NL 267):** Dodge & O'cott, Inc., of New York City has issued an eight-page catalog listing food flavoring compounds approved by the Orthodox Union of Jewish Congregations of New York, Inc. Developed for the convenience of the many food manufacturers who serve the large Jewish population.

**Slide Selector for Gauges and Valves (NL 271):** The selector chart gives size numbers, visible glass and center-to-center connections for the complete line of gauges in all types and pressure groups. A copy of the selector will be sent to engineers, designers and specifiers by the Jerguson Gage & Valve Co., Burlington, Mass.

**Cycle Center Units (NL 275):** The J. E. Watkins Co., of Maywood, Ill., has issued Bulletin CC-1 on its cycle center. This new unit combines compressor protection with subcooled liquid feed at constant pressure and at constant suction temperature. Feed liquid at constant low pressure up to 75 psi. (50° F.).

**Conveyors and Special Handling Equipment (NL 269):** Catalog No. 6, published by Conveyor Systems, Inc., of Morton Grove, Ill., consists of 90 pages of informative data relative to conveyors and special material handling equipment for use in the meat packing and other industries. A copy of the catalog is available.



## Cowmen to Hear Progress in Beef Cattle Research

Four leading beef cattle research specialists will be among the speakers at the 62nd annual convention of the American National Cattlemen's Association on Wednesday through Saturday, January 14-17, in Omaha, Neb., Radford S. Hall, executive secretary, announced. The four men will appear on a special program Friday afternoon at the Omaha municipal auditorium.

They are Dr. W. M. Beeson, professor of animal science at Purdue University, Lafayette, Ind.; Dr. William Robertson, endocrinologist for Shering Corp., Bloomfield, N. J.; Dr. O. D. Butler, head of the animal husbandry department, Texas A and M College, College Station, Tex., and Dr. H. J. Hill, Denver, director of the beef cattle improvement research program of Armour and Company.

Topics to be covered will include animal nutrition, artificial insemination, carcass evaluation and the new use of tranquilizers in feeding, shipping and handling cattle.

The work of several other scientists and economists will be embodied in the report of the association's fact-finding committee. The committee's research director, Dr. Herrell DeGraff, Cornell University, Ithaca, N. Y., is coordinating several special studies in marketing, processing and distribution of cattle and beef.

## Meat Industry Featured in 'Packages & People'

Six meat industry marketing studies are featured in the current issue of "Packages & People," published by the film department of E. I. du Pont de Nemours & Co., Wilmington, Del. A foreword by Homer Davison, president of the American Meat Institute, emphasizes challenges faced by the industry, which has a potential of a 20 to 30 per cent increase over current production by 1970.

The article, illustrated in both black and white and color, points up the use of transparent packaging by Swift & Company, Wilson & Co., Inc., Armour and Company, Oscar Mayer & Co., Rath Packing Co. and Jewel Tea Co.

## New Boston Sausage Item

A new product of Boston Sausage & Provision Co., Boston, is Millers Farm brand link sausage in 1-lb. red and white cartons by Marathon, Menasha, Wis. A package insert informs consumers that the product is a specially made sausage formulated by Albert Lewis, vice president of Boston Sausage & Provision Co.

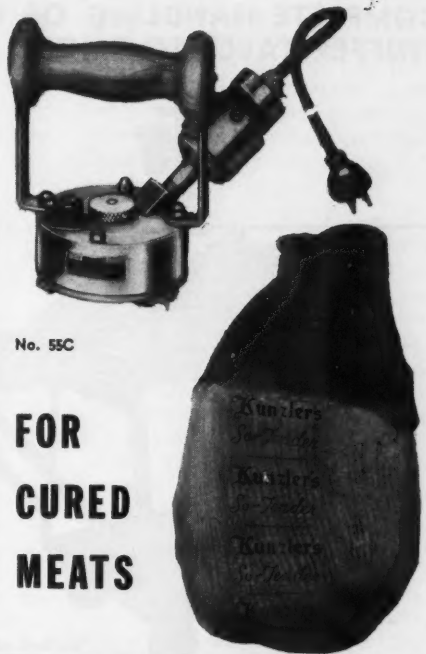
# PRODUCT IDENTIFICATION

Do it **NEAT** and **RIGHT** with a  
**GREAT LAKES Brander**



HORMEL'S  
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**FOR BEEF**

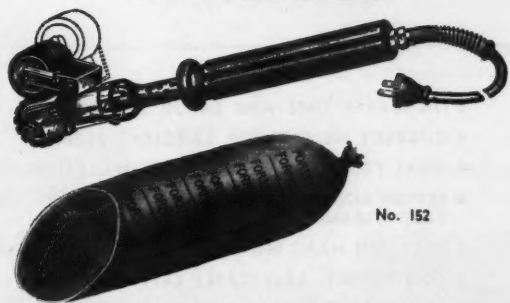


No. 55C

**FOR  
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MEATS**



**COLD  
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INSPECTION STAMPS  
BURNING  
LEGEND  
BRAND**



No. 152

**FOR SAUSAGE**



**Great Lakes**

**STAMP & MFG. CO., INC.**

2500 Irving Park Road

Chicago 18, Illinois

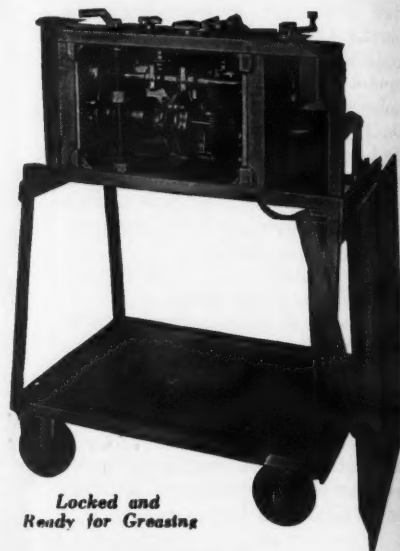
**45 Types  
Available  
ASK NOW  
FOR FULL  
DETAILS**

# Use a "TILT-TOP" TRUCK with your TY LINKER

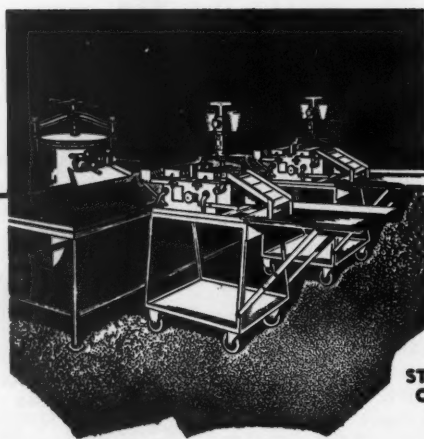
COMPLETE HANDLING OF PRODUCT FROM  
STUFFER TABLE TO SMOKE STICK



*Locked and  
Ready for Operation*



*Locked and  
Ready for Greasing*



**STAINLESS STEEL  
CONSTRUCTION  
THROUGHOUT**

- INCREASES TIME AND LABOR SAVINGS
- CORRECT HEIGHT FOR EFFICIENT FEEDING
- IDEAL FOR MULTIPLE MACHINE OPERATION
- BETTER ACCESSIBILITY TO ALL PARTS FOR EASY CLEANING AND LUBRICATION
- EASY ONE-HAND MOTION FOR MACHINE TILTING
- CONVENIENT, ADJUSTABLE EXTENSION PAN
- TY LINKER SECURELY BOLTED AND CRADLED
- BOTTOM SHELF FOR TOOLS AND PARTS
- PERFECT FOR PERMANENT LOCATION

- SELF-LOCKING DEVICE FOR SMOOTH TILTING
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- SIZE—68" LONG—33" HIGH—24" WIDE

## LINKER MACHINES, INC.

39 DIVISION STREET

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OVER 3000 TY LINKERS IN DAILY OPERATION

Distributor and Service Organization for Europe, Great Britain and North Africa . . .  
SEFFELAAR & LOOYEN, 90 Waldeck Pyrmontkade, The Hague, Holland. Telephone 592265.

# The Meat Trail...

## John Holmes Will Retire After 52 Years at Swift

One of the nation's leaders in the meat industry, JOHN HOLMES, chairman of the board of Swift & Company, Chicago, has announced he will retire from active duty at the annual shareholders meeting on January 22. Holmes said that he will continue to serve Swift as a director. The post of chairman will not be filled at the annual meeting, the company said. PORTER JARVIS, president, will be chief executive officer.

Holmes, a native of Belfast, Ireland, came to this country when he was six years old. The fact that his stepfather was a Swift employee led him to seek employment with the firm, which he joined as a messenger in 1906 at the age of 15.

He attended public school in Chicago and night school classes at YMCA College, Armour Institute, Northwestern University and the University of Chicago. He also took several courses through the International Correspondence Schools.

Holmes gradually moved up at Swift. He was successively timekeeper, clerk in the general superintendent's office, superintendent over pork operations and assistant to G. F. SWIFT, JR., when Swift was vice president in charge of pork operations. While serving as Swift's assistant, he mobilized the firm's operations to sup-

ply great quantities of foods required by World War I. He became a member of the board of directors in 1932. By 1937, he became president of the firm and the first man to hold this post who was not a member of the Swift family. He served in that office for 18 years until he was elected chairman of the board in 1955.

During his career in the meat industry, he has served as a director of the American Meat Institute, as trustee of Northwestern University, trustee of the YMCA of Chicago, member of the Business Advisory Council, director of the National Association of Manufacturers, general secretary of the Chicago Association of Commerce & Industry and president of the Nutrition Foundation, Inc.

In announcing his retirement, Holmes, who will be 68 next May, said, "I feel that after 52 years of service, I am entitled to take it a little easier."

## PLANTS

Bids are being accepted until January 8 by Nova Scotia Co-operative Abattoir Ltd., Halifax, Nova Scotia, Canada, for the construction of its proposed packing plant. Designers of the plant, which will include cold storage facilities and office space, is J. Philip Dumaresq and Associates. It is expected that the plant will cost about \$600,000 and the machinery an additional \$350,000. The main abat-

toir, a two-story, 90x190-ft. structure, will be built of reinforced concrete. In addition to the main building, which will house slaughtering rooms, cold storage facilities and office space, holding sheds for livestock will be constructed.

Frank Wardynski & Sons, Inc., a sausage manufacturing firm of Buffalo, N. Y., is planning an addition of approximately 3,500 sq. ft. to its present 14,000-sq.-ft. plant for increased production of various types of sausage. Expansion of the plant building alone is estimated to cost between \$75,000 and \$100,000. Later new machinery, costing an estimated \$50,000, will be installed in the plant. Construction is expected to start early in spring of next year.

Crown Packing Co. of Detroit is planning to move to a new location which will increase its floor area tenfold. Land and buildings for the new plant have already been purchased, according to CHARLES M. FINKEL, president of the firm, which packs pork products. The firm will move its operations in the summer of next year to its new site in Detroit's Eastern Market area. When fully equipped, the new plant will represent an investment of over \$500,000.

A new meat packing plant with rendering facilities is scheduled to open soon just south of Jackson, Miss. The firm, known as Hinds Packing Co., has acquired the assets of Corey-McCluer Co., a small plant operating in the area for 13 years. R. V. SMITH is president of the new organization and will act as office manager and sales supervisor. H. B. MCCLUER, JR., will serve as plant superintendent in charge of production.

## JOBS

K. M. COUGHENOUR has been named head of the beef department at Swift & Company's general office in Chicago. During the past year, Coughenour has been assistant to GEORGE H. SWIFT, JR., vice president in charge of beef, lamb, veal, wool and hides. Before that, Coughenour was manager of the company's plant at Jackson, Miss., a post he was appointed to in 1954. His first job with



K. COUGHENOUR



THE AMERICAN MEAT Institute humane slaughter committee met recently in Chicago to discuss methods of mechanical and electrical stunning and gas anesthetization with U.S. Department of Agriculture representatives and others. Seated around the two tables (l. to r.) are: C. H. Eshbaugh, consultant; Carl Elmer, Swift & Company; Dr. J. W. Cunkelman, Swift & Company; Dr. Ralph F. Kitchell, University of Minnesota; R. T. Phillips, American Humane Association; John C. Macfarlane, New England Livestock Conservation; Donald MacKenzie, AML; N. R. Ellis, U.S. Department of Agriculture; H. T. Jaske, Oscar Mayer & Co.; L. W. Murphy, Geo. A. Hormel & Co.; T. H. Hocker, Geo. A. Hormel & Co.; D. J. Willems, Armour and Company; R. W. Dougherty, Cornell University; Dr. E. Wynn Jones, Oklahoma State University; E. H. Vernon, USDA Agricultural Research Service; Dr. Roy E. Morse, Rutgers University; Floyd C. Olson, Oscar Mayer & Co.; George Evans, Oscar Mayer & Co.; Dr. C. D. Van Houweling, assistant administrator, USDA Agricultural Research Service, and chairman of the USDA's Humane Slaughter Advisory Committee; Dr. K. F. Johnson, Agricultural Research Service, USDA; J. R. Hay, American Veterinary Medical Association; A. G. Broughton, Agricultural Research Service, USDA; R. L. Hiner, Agricultural Research Service, USDA; R. W. Unwin, Reliable Packing Co.; T. H. (Ted) Broecker, The Klarer Co.; Dr. D. J. Krumm, Wilson & Co., and Geo. E. Hawk, The Rath Packing Co.

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Swift was as a messenger in the Chicago office in 1933. Since that time, his experience has been primarily in the beef, lamb and veal divisions, including assignments in Evansville, Ind., and Atlanta, Ga.

C. C. CAMP has been appointed manager of the new Birmingham, Ala., branch of The Rath Packing Co. The property formerly housed a cold storage firm. Rath has enlarged the building to handle a complete line of meat products and expects to employ 125 persons. Camp formerly served as manager of Rath's branch in Des Moines, Ia.

The election of DEAN S. HAWKINS and HAROLD E. BROOKS as vice presidents of Armour and Company, Chicago, has been announced by WILLIAM WOOD PRINCE, president. Hawkins, an operating executive with 35 years of service, has been elected to



D. S. HAWKINS



H. E. BROOKS

the newly-created position of vice president of labor relations. In that capacity, he will be responsible to the president for policy and activities in the area of labor relations with all personnel employed on a contractual basis. Brooks also was elected to a new post, corporate vice president. He will be responsible to the president for administration of the personnel, advertising, public relations, transportation, economics research and operations research divisions. Brooks formerly was manager of the company's personnel division and has been with the firm since 1932.

JERRY M. HIEGEL, assistant to the vice president of marketing, has been promoted to general large accounts sales manager for Oscar Mayer & Co., Inc., Madison, Wis. In this new position, Hiegel will coordinate the sales activities of the large accounts departments in Oscar Mayer plants in Chicago, Madison, Davenport, Philadelphia, Los Angeles and Atlanta.



J. M. HIEGEL

Hiegel, who has been with the firm since 1946, held several supervisory positions in the sausage and smoked meats divisions at the company's Philadelphia and Madison plants.

## TRAILMARKS

ARLIE MUCKS, director of livestock promotion for Oscar Mayer & Co.,



ARLIE MUCKS

Madison, Wis., has been honored by the Chicago Saddle and Sirloin Club with the hanging of his portrait in the saddle and sirloin room of the Stock Yard Inn in Chicago. The group honors leaders in the livestock industry by displaying their portraits. Before joining Oscar Mayer, Mucks had been associated with the University of Wisconsin for 31 years, where he served as assistant director of agricultural extension. He also was secretary of the Wisconsin Live Stock Breeders' Association for 28 years.

HIRAM A. ELLIOTT, president of Elliott Packing Co., Duluth, Minn., has been proclaimed "Rotarian of the Month" by FRED M. HILDEN, governor of Rotary District 558.

Archie McFarland & Son, Inc., Salt Lake City, Utah, has received the American Humane Association's seal of approval for humane slaughtering of cattle. PAUL MCFARLAND, president and general manager of the firm,



NEW LEATHER AWARDS shown by Homer Davison (left), president of the American Meat Institute, and William Kuhfuss, president of Illinois Agricultural Association, are similar to those awarded to grand champion steer, grand champion barrow and grand champion wether at the International Livestock Exposition in Chicago. These first leather awards are embossed in color on sole leather and protected by clear plastic shields. The awards are sponsored jointly by the AMI, the IAA and Beaux Art Studios.

accepted the award presented by HERBERT N. MARTIN, AHA field representative. The McFarland plant is using a mechanical stunning instrument to dispatch more than 10,000 beef animals a year.

The Maritime Provinces division of Canada Packers, Ltd., has donated \$5,000 to the Springhill, N. S., disaster relief fund. A check was presented to the fund by S. C. PRESCOTT, district supervisor, on behalf of all company offices and plants in the Maritime Provinces.

W. W. McCALLUM, president of John Morrell & Co., Chicago, has been selected by the University of Minnesota as a recipient of the university's outstanding achievement award. This award, the highest honor the university pays to its alumni, was presented to McCallum at a ceremony in Minneapolis. According to J. L. MORRILL, president of the University of Minnesota, the honor is "reserved for former students of the university who have attained high eminence and distinction."



W. W. McCALLUM

The Industrial Development Co. has announced plans to build a \$200,000 livestock market on a 40-acre tract southwest of Little Rock, Ark. The market will be adjacent to the plants of Brown Packing Co. and Heim Bros. Packing Co. It is expected to handle up to 2,000 head of cattle, sheep, goats and hogs per day.

MARTIN M. HYNES has retired on pension, because of poor health, from his post as general traffic manager and purchasing agent for Armour Leather Co., Chicago, according to C. L. HESELTON, general manager. Hynes started with Armour Leather in 1929 as assistant traffic manager and has served the company as general traffic manager since 1946.

E. H. FLITTON, general transportation manager for Geo. A. Hormel & Co., Austin, Minn., has been appointed to the board of directors of the National Industrial Traffic League.

## Correction

LOYD JAMES BLAKE had been primary account salesman for Armour and Company, not production manager of the firm's Oklahoma City plant, as stated in the article reporting his death in the November 29 NP.

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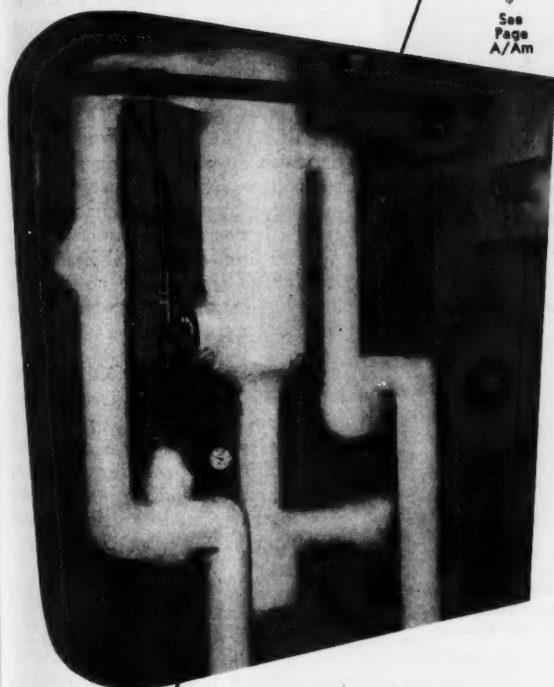
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Leading refrigeration engineers find that wasteful heat flow is stopped quickly and easily by covering pipes and ducts with Ozite all-hair insulating felt. They find that easily-installed Ozite steps up refrigerating capacity of their equipment and reduces power consumption.

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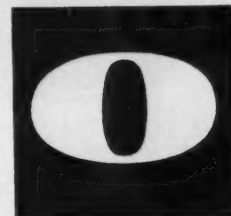
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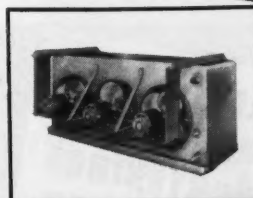
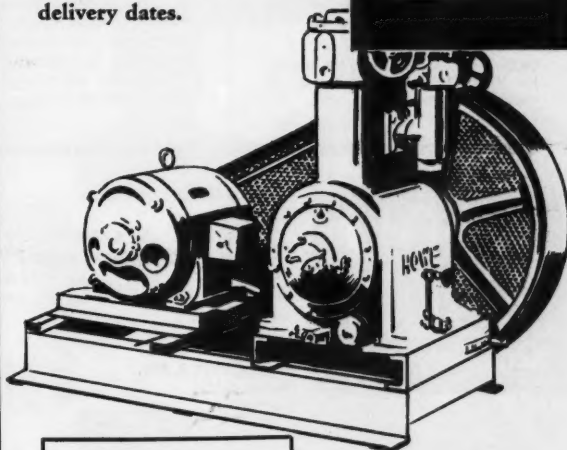
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THE NATIONAL PROVISIONER, DECEMBER 13, 1958

refrigeration  
components!



**HOWE'S** factory facilities are especially set up to produce the custom-order fabrication of quality refrigeration components. Correctly engineered to your individual plant, they assure highest efficiency with lowest cost operation. Howe's shop flexibility gives you volume prices on small quantities, with firm delivery dates.

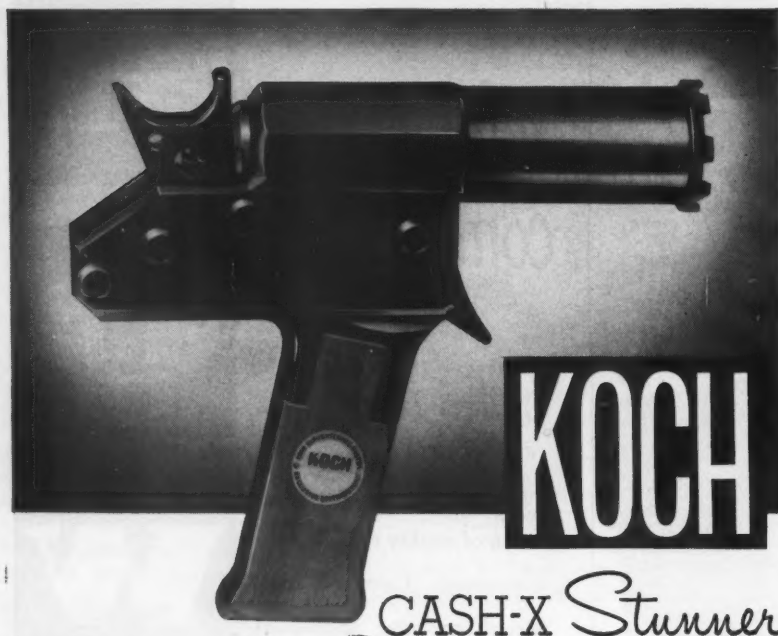


**HOWE 3-FAN  
UNIT COOLERS**

For heavy duty, high tonnage blast freezing and freezer storage of food products.

**HOWE  
ICE MACHINE CO.**

2823 Montrose Avenue • Chicago 18, Illinois  
Distributors in Principal Cities, Cable Address HIMCO Chicago



## KOCH CASH-X Stunner

### Profitable:

Animal bleeds better. Meat has better color, grades higher, keeps better.

### Economical:

Compare costs of using the CASH-X with any other stunning method.

### Simple:

It's easy to learn to use the CASH-X. Operator doesn't tire or become inaccurate.

### Humane:

Animal is stunned instantly, without pain or fright.

### Safe:

Captive bolt never leaves the barrel. No bullet to ricochet. No risk of animal reviving.

### PROVEN BETTER!

Used in over 30,000 plants. An unequalled record of world-wide acceptance. You'll find the CASH-X Stunner more humane, safer, more profitable, simpler and more economical. Captive bolt travels about 1½-in. beyond the end of the muzzle—only far enough to stun the animal instantly. There is no change in the animal's heartbeat, breathing, or blood pressure. Meat grades higher because animal bleeds better. No heavy hammer to swing; no operator fatigue; no animals infuriated by glancing blows. Write for more information on the CASH-X, the Stunner with world-wide acceptance.



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IN CANADA . . . Sales and Service by  
SIMMONDS PRODUCTS OF CANADA LIMITED  
637 PARKDALE AVENUE  
HAMILTON, ONTARIO

**PORK • BEEF • LAMB • VEAL  
CANNED MEATS  
COMMERCIAL SHORTENINGS  
NATURAL CASINGS • DRY  
SAUSAGE • LARD FLAKES**  
THE RATH PACKING CO., WATERLOO, IOWA



## Flashes on suppliers

**ST. JOHN & CO.:** Exclusive distribution rights for the Presto Automatic Cutter, manufactured in Germany, have been acquired by the Chicago packinghouse equipment firm, it is announced by JOHN A. CLARK, president. The cutter was formerly distributed by Allied Import and Export Co. of Chicago, ISAAC KABROWSKI, Allied partner, and the staff of Allied, will be associated with the St. John sales engineers.

**RECORD CORP.:** HUGH D. SMART has been appointed refrigeration representative for the Greater Chicago marketing area, it was announced by H. T. JARVIS, president of this Los Angeles firm. Smart will headquarter in Chicago and service northern Illinois, Indiana, eastern Iowa and Michigan regions.

**UNITED STATES COLD STORAGE CORP.:** JERRY TIEMANN has been appointed assistant manager of the Kansas City division of the corporation, according to ROY L. SMITH, vice president and manager of the K. C. division. Tiemann has been with the company for eight years.

**J. C. CORRIGAN CO., INC.:** This Boston manufacturer of conveying machinery has announced the appointment of WILLIAM J. OHRENBERGER as sales manager. The company also announced the appointment of JOHN F. BERTUCCIO to engineering sales development department.

**THE KVP COMPANY:** This Kalamazoo paper converting firm has announced that it has purchased 15 acres at Griffin, Ga., for the construction of a warehouse and converting plant. Growing business in the Southeastern states is the reason for the new plant.

**MINNEAPOLIS-HONEYWELL REGULATOR CO.:** WILLIAM S. TAYLOR has been appointed market manager of food industry instrumentation for its Brown Instruments division. Taylor has been with the automatic control firm since 1956 as an application engineer.

**BASIC FOOD MATERIALS, INC.:** DON TALBOT has been appointed sales representative for this Vermilion, O., food seasoning firm in Pennsylvania, except for the Philadelphia area. The appointment was announced by RALPH F. BEEREND, president.



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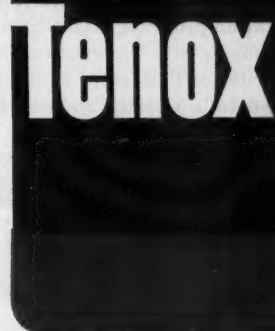
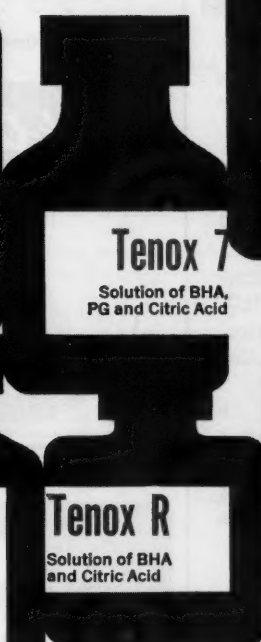
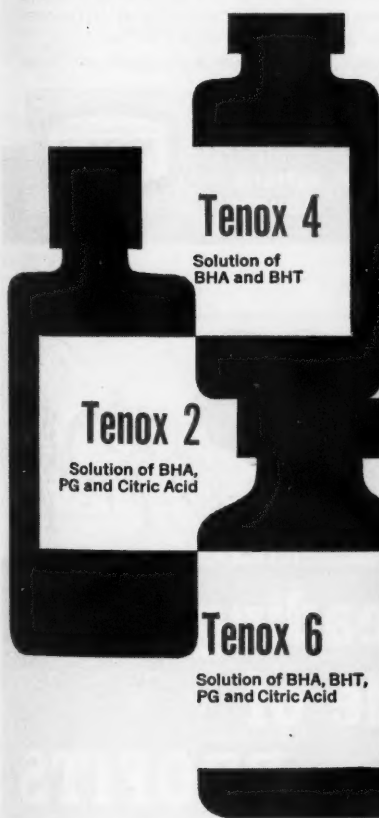
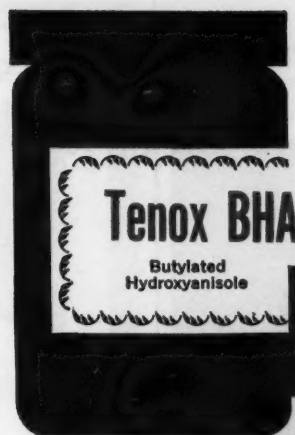
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You can choose  
from the  
widest range of  
food-grade antioxidants...



...when you order by this label

**Eastman** CHEMICAL PRODUCTS, INC.

**SALES OFFICES:** Eastman Chemical Products, Inc., Kingsport, Tennessee; New York City; Framingham, Mass.; Cincinnati; Cleveland; Chicago; St. Louis; Houston. **West Coast:** Wilson Meyer Co., San Francisco; Los Angeles; Portland; Salt Lake City; Seattle; Denver; Spokane; Phoenix. **Canada:** P. N. Soden Co., Ltd., Montreal, P. Q.; Toronto, Ontario.

THE NATIONAL PROVISIONER, DECEMBER 13, 1958

The big PLUS in Oakite



Oakite Hot-Spray Unit makes fast work of the heaviest cleaning chores. Oakite Sanisector, right, for lighter duty, works off hot water line.



## Plant mechanizes sanitation and saves \$4000 yearly

What you save with modern cleaning counts more than what you spend on materials.

Example: One packing plant kept track of time and materials saved by an Oakite Hot-Spray Unit. It was being used daily for equipment sanitation, and weekly for smokehouse cleaning. Savings totaled to \$4,121 yearly!

But that's not all! The unit also did a better job than previous manual methods. The plant reports: "The inspectors have remarked repeatedly on their satisfaction regarding the sanitation. The number of retained tags throughout the plant has shown a marked reduction."

### The big PLUS in Oakite

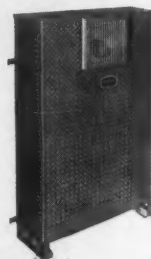
Research, service, experience, performance accompany each pound of Oakite materials. You get the latest in cleaning materials... mechanized sanitation methods... modern, cost-cutting equipment. Ask the Oakite man to help you set up a coordinated sanitation program that delivers the best results for your plant, with the greatest benefit to your profits. Or write for illustrated Bulletin F-7894 which gives more details. Oakite Products, Inc., 25 Rector Street, New York 6, N. Y.

*It PAYS to use Oakite*



in our 50th year

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**DOLE**  
*Truk-Cel*

### EUTECTIC BLOWER UNITS

A compact holdover blower system that maintains uniform temperature in any high temperature truck body.

- Easily installed, simple in operation
- Sanitary, compact, light in weight
- Utilizes a minimum of floor space

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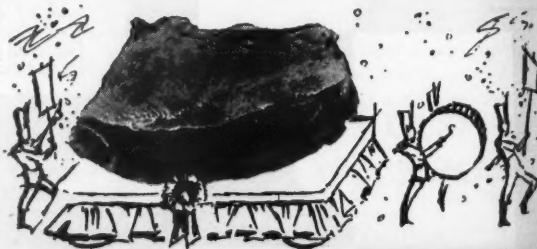
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Dole Refrigerating Products Limited, 29 Brock St., N., Oakville, Ont., Canada

Write for Engineering Catalog CBE

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BLOWERS



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**PROFITS**

*Harding's*  
**FAMOUS CORNED BEEF**

Not to be confused with ordinary corned beef

Inquiries Invited

**JOHN P. HARDING MARKET COMPANY**  
728 W. Madison St. Chicago 6, Ill.

# ALL MEAT . . . output, exports, imports, stocks

## Meat Output Up Sharply; 5% Above 1957

Meat production for the first full week following the recent holiday rose sharply to 429,000,000 lbs. from 358,000,000 lbs. produced the previous week, and showed a 5 per cent increase over last year's 410,000,000 lbs. for the same post-holiday period. Slaughter of all livestock rose sharply for the week, but with only that of hogs and of sheep larger than a year earlier. The heavier average dressed weights of cattle and hogs contributed to the gain in total meat volume over that of last year. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)	
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.
Dec. 6, 1958	342	204.5	1,386	199.3
Nov. 29, 1958	285	169.9	1,185	168.3
Dec. 7, 1957	361	202.2	1,343	180.4

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Dec. 6, 1958	121	12.7	260	12.2	429
Nov. 29, 1958	95	9.9	202	9.5	358
Dec. 7, 1957	148	15.7	247	11.8	410

1958-59 HIGH WEEK'S KILL: Cattle, 462,119; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 349,561.  
1958-59 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

Week Ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
Dec. 6, 1958	1,050	598	250	144
Nov. 29, 1958	1,045	596	247	142
Dec. 7, 1957	1,012	560	238	134

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt.
	Live	Dressed	Live	Dressed	
Dec. 6, 1958	90	105	98	47	44.5
Nov. 29, 1958	90	104	97	47	44.5
Dec. 7, 1957	191	106	98	48	46.6

## ACTUAL FEDERALLY INSPECTED SLAUGHTER AND REVISED ESTIMATE OF MEAT AND LARD PRODUCTION BY WEEKS, OCTOBER, 1958

Week ended	Cattle		Calves		Hogs		Sheep and Lambs		Total	Lard
	Kill 000's	mil. lb.	Kill 000's	mil. lb.	Kill 000's	mil. lb.	Kill 000's	mil. lb.		
Oct. 4	348	199.7	113	13.5	1,180	154.2	237	10.9	378.3	14.1
Oct. 11	354	208.1	118	13.9	1,293	170.3	242	11.1	398.4	13.6
Oct. 18	372	218.0	118	13.6	1,314	175.7	244	11.2	418.5	13.8
Oct. 25	358	200.4	118	13.6	1,319	180.4	252	11.5	414.9	13.7
Nov. 1	357	208.8	121	13.7	1,331	183.4	245	11.2	417.1	13.5

## U.S. JAN.-AUG. MEAT EXPORTS

Exports of most meat and meat products from the United States in the first eight months of this year declined sharply from such shipments in the same period of last year. The outward movement of fresh or frozen beef and veal at 3,958,000 lbs. were down by about 93 per cent from 56,469,000 lbs. last year. Exports of hams and shoulders rose slightly to 11,743,000 lbs. from 10,987,000 lbs. in the first eight months of 1957, and shipments of bacon at 10,193,000 lbs. were up many-fold over last year.

Exports of lard and rendered pork fat fell 28 per cent to 255,999,000 lbs. from 353,289,000 lbs. last year. Shipments of inedible tallow totaled 683,259,000 lbs. for a 24 per cent decline from 899,593,000 lbs. in January-August 1957.

U. S. exports of meat and meat

products, January-August 1958 and 1957 are listed below.

Commodity	January-August 1958	January-August 1957
Beef and Veal—		
Fresh or frozen	3,958	56,469
Pickled or cured	9,402	10,176
Pork—		
Fresh or frozen	4,278	3,883
Hams and shoulders	11,743	10,987
Bacon	10,193	1,505
Pork, pickled, salted, etc.	5,548	25,767
Sausage	1,540	3,237
Lamb and mutton	584	1,131
Other meats & meat products	42,140	61,912
Fresh beef & pork livers	18,755*	
Fresh beef tongues	14,352*	
Variety meats	6,060*	
Meat specialties, frozen, etc.	2,274*	
Miscellaneous	90*	
Canned Meats—		
Beef and Veal	1,090	2,271
Sausage	1,526	5,294
Hams and shoulders	446	2,919
Other pork	2,661	13,000
Other meats & meat products	3,341	3,238
Fats and Oils—		
Lard, (includes R.P.F.)	255,999	353,289
Shortenings, animal fat	596	534
Tallow, edible	3,911	4,709
Tallow, inedible	683,259	899,593
Other inedible animal oils	2,091	5,614
Other inedible greases & fats	44,250	73,754

\*Not reported separately prior to January, 1958.

## AMI PROVISION STOCKS

Provision stocks as reported to the American Meat Institute totaled 93,500,000 lbs. on November 29. This volume was up from 81,800,000 lbs. in stock a year earlier.

Stocks of lard and rendered pork fat at 26,900,000 lbs. were up 23 per cent from 21,900,000 lbs. in stock about a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks before and last year.

	Nov. 29 stocks as percentages of inventories on	Nov. 15 1958	Nov. 30 1957
HAMS:			
Cured, S.P.-D.C.	124	95	
Frozen for cure, S.P.-D.C.	98	131	
Total hams	111	108	
PICNICS:			
Cured, S.P.-D.C.	116	105	
Frozen for cure, S.P.-D.C.	144	137	
Total picnics	130	120	
BELLIES:			
Cured, D.S.	136	98	
Frozen for cure, D.S.	200	100	
Cured, S.P.-D.C.	103	90	
Frozen for cure, S.P.-D.C.	124	120	
OTHER CURED MEATS:			
Cured and in cure	114	102	
Frozen for cure	134	162	
Total other	121	120	
FAT BACKS:			
Cured, D.S.	118	108	
FRESH FROZEN:			
Loins, spareribs, neckbones, trimmings, other—Total	138	140	
TOT. ALL PORK MEATS	121	114	
LARD & R.P.F.	102	123	

## CALIFORNIA STATE INSPECTED SLAUGHTER

State inspected slaughter of livestock in California, October 1958-57 as reported to THE PROVISIONER.

	October 1958	October 1957
Cattle, head	37,787	40,067
Calves, head	19,643	25,453
Hogs, head	20,447	23,532
Sheep, head	40,132	40,925

Meat and lard production for October 1958-57 (in lbs.) were:

Sausage	9,129,401	7,285,891
Pork and beef	10,737,411	9,872,228
Lard, substitutes	500,791	806,620
Totals	20,667,603	17,947,739

As of October 31, 1958, California had 120 meat inspectors. Plants under state inspection totaled 306, and plants under state approved municipal inspection totaled 53.

## OCTOBER KILL BY REGIONS

United States federally inspected slaughter by regions in Oct. 1958, with totals compared, in 000's:

Region	Cattle	Calves	Hogs	Sheep & Lambs
N. Atl. states	136	101	530	213
S. Atl. states	46	42	273	...
N.C. states—East	332	194	1,403	116
N.C. states—N.W.	509	78	2,456	345
N.C. states—S.W.	141	15	525	51
S. Central states	176	82	420	59
Mountain states	105	3	100	181
Pacific states	198	25	205	166
Totals, Oct. 1958	1,642	541	5,811	1,131
Totals, Sept. 1958	1,562	472	5,219	1,045
Totals Oct. 1957	1,801	742	6,094	1,210

Other animals slaughtered under federal inspection: Oct. 1958—horses, 10,938; and goats, 30,493; Oct. 1957—horses, 13,613; and goats, 14,104.

Data by Agricultural Research Service.



# PROCESSED MEATS . . . SUPPLIES

## October Meat Output Largest of Year

Meat production in commercial slaughter plants in October rose to 2,315,000,000 lbs. for its largest volume of the year so far. October meat output, although up from 2,119,000,000 lbs. produced in September, was about 4 per cent smaller than the 2,405,000,000 lbs. produced in October last year. Aggregate volume of output for the 10 months amounted to 20,240,000,000 lbs., 5 per cent smaller than last year's 21,374,000,000 lbs. for the same period.

Of the total January-October volume, 10,917,000,000 lbs. were beef; 942,000,000 lbs. were veal; 7,813,000,000 lbs. were pork, and 568,000,000 lbs. were lamb and mutton. Output of the same meats for the first 10 months of last year consisted of 11,716,000,000 lbs. of beef, 1,234,000,000 lbs. of veal, 7,832,000,000 lbs. of pork, and 592,000,000 lbs. of lamb and mutton. Slaughter of all livestock through October was below last year, with that of hogs gaining. Cattle kill numbered about 2,180,500 head compared with 2,428,500 in October 1957. Year totals were 19,949,500 and 22,212,000 head, respectively. October hog slaughter at 6,978,800 compared with 7,223,800 last year. Commercial livestock slaughter and meat production by classes appear below as follows:

### COMMERCIAL LIVESTOCK SLAUGHTER BY MONTHS, IN '00s, 1958-57

	Cattle		Calves		Hogs		Sheep & Lambs	
	1958	1957	1958	1957	1958	1957	1958	1957
Jan.	2,201.9	2,477.2	904.4	1,071.4	6,714.0	6,879.7	1,196.3	1,489.1
Feb.	1,767.3	2,001.2	775.1	913.7	5,421.4	5,965.7	1,051.7	1,220.7
Mar.	1,841.9	2,041.2	864.1	1,024.6	5,792.5	6,381.1	1,119.6	1,424.4
Apr.	1,878.9	2,082.2	800.2	989.9	5,920.3	5,977.3	1,288.2	1,213.0
May	1,952.4	2,254.8	716.1	888.1	5,800.5	5,866.1	1,288.1	1,286.4
June	1,988.7	2,378.7	794.4	874.9	5,010.1	4,792.3	1,200.2	1,185.6
July	2,090.7	2,368.9	735.4	987.7	5,161.9	5,082.2	1,179.7	1,358.6
Aug.	1,962.2	2,318.2	725.0	1,009.7	5,347.9	5,310.1	1,100.4	1,259.1
Sept.	2,085.1	2,211.1	794.9	1,044.1	6,164.8	5,997.2	1,208.1	1,243.2
Oct.	2,180.5	2,428.5	882.2	1,173.8	6,978.8	7,223.8	1,302.1	1,367.9
Nov.	2,088.6	2,088.6	863.2	963.2	6,336.1	6,336.1	1,088.4	1,088.4
Dec.	1,981.0	1,981.0	813.0	913.0	6,603.4	6,603.4	1,103.0	1,103.0
Jan.-Oct.	19,949.5	22,212.0	7,901.8	10,027.8	57,812.8	59,455.5	11,924.4	12,766.0

### COMMERCIAL MEAT AND LARD PRODUCTION BY MONTHS IN MILLION POUNDS, 1958-57

	Beef		Veal		Pork		L & M		Totals		Lard	
	1958	1957	1958	1957	1958	1957	1958	1957	1958	1957	1958	1957
Jan.	1,210	1,326	106	128	892	913	59	72	2,267	2,439	221	226
Feb.	981	1,082	86	107	709	778	53	60	1,809	2,027	170	198
Mar.	986	1,090	92	112	774	831	56	56	1,908	2,098	177	215
Apr.	1,024	1,085	91	118	807	786	65	57	1,987	2,041	188	206
May	1,062	1,208	90	118	734	785	62	60	1,948	2,166	178	211
June	1,079	1,086	91	115	710	663	55	53	1,985	1,917	167	174
July	1,148	1,220	96	132	714	687	53	60	2,011	2,099	167	166
Aug.	1,079	1,196	93	138	719	694	50	56	1,941	2,064	158	159
Sept.	1,149	1,151	94	131	821	760	55	56	2,110	2,098	182	173
Oct.	1,219	1,268	103	140	933	885	60	62	2,315	2,406	217	216
Nov.	1,072	1,072	110	110	885	885	50	52	2,067	2,067	208	208
Dec.	1,064	1,064	98	98	883	883	52	52	2,096	2,096	215	215
Jan.-Oct.	10,917	11,716	942	1,234	7,813	7,832	568	592	20,240	21,374	1,825	1,944

### DOMESTIC SAUSAGE

Pork sausage, bulk, (lcl, lb.)	30 1/2 @ 39 1/2
Pork sausage, s.c., 1-lb. pk. 55 @ 59	
Franks, s.c., 1-lb. pk. 63 1/2 @ 74	
Franks, skinless, 1-lb. package	50 @ 62
Bologna, ring (bulk), 50 1/2 @ 62	
Bologna, art. cas., bulk 43 @ 51 1/2	
Bologna, a.c., sliced, 6-7 oz. pk., doz.	2.71 @ 3.84
Smoked liver, h.b., bulk 53 1/2 @ 58	
Smoked liver, a.c., bulk 41 @ 49	
Polish sausage, smoked 62 1/2 @ 70	
New Eng. lunch spec., .63 @ 74	
New Eng. lunch spec., sliced, 6-7 oz. doz.	4.04 @ 4.92
Olive loaf, bulk 47 1/2 @ 55 1/2	
O.L., sliced 6-7 oz. doz., 3.03 @ 3.84	
Blod., tongue, h.b.	68
Blood, tongue, a.c.	45 1/2 @ 64
Pepper loaf, bulk 40 1/2 @ 68 1/2	
P.L., sliced 6-7 oz. doz., 3.15 @ 4.50	
Pickie & pimento loaf, 44 1/2 @ 54	
P. & P. loaf, sliced, 6-7 oz. dozen	2.88 @ 3.60

### DRY SAUSAGE

(lcl, lb.)	
Cervelat, ch. hog bungs	1.02 @ 1.04
Thuringer	64 @ 66
Farmer	86 @ 88
Holsteiner	75 @ 75
Salami, B.C.	94 @ 96
Salami, Genoa style	1.04 @ 1.06
Salami, cooked	52 @ 54
Pepperoni	88 @ 90
Sicilian	96 @ 98
Goteberg	86 @ 88
Mortadella	59 @ 61

### SEEDS AND HERBS

(lcl, lb.)	Whole	Ground
Caraway seed	25	26
Coriander seed	53	59
Mustard seed	23	
fancy	53	
yellow Amer.	17	
Oregano	44	50
Coriander		
Morocco No. 1	20	24
Moroccan, French	55	60
Sage, Dalmatian, No. 1	56	64

### SPICES

(Basis Chicago, original barrels, bags, baies)	Whole	Ground
Allspice, prime	86	96
Reasted	99	1.01
Onion pepper	50	
Chili powder	50	
Cloves, Zanzibar	63	68
Ginger, Jam., unbl.	62	67
Mace, fancy Banda	3.50	4.00
West Indies	3.50	
East Indies	3.20	
Mustard flour, fancy	40	
No. 1	36	
West Indies nutmeg	2.50	
Paprika, Amer. No. 1	55	
Paprika, Spanish	90	
Cayenne pepper	61	
Pepper:		
Red No. 1	54	
White	51	56
Black	37	41

### SAUSAGE CASINGS

(lcl, prices quoted to manufacturers of sausage)	
Beef rounds: (Per set)	
Clear, 29/35 mm.	1.15 @ 1.25
Clear, 35/38 mm.	1.05 @ 1.20
Clear, 35/40 mm.	85 @ 1.05
Clear, 38/40 mm.	1.05 @ 1.20
Clear, 44/44 mm.	1.30 @ 1.50
Clear, 44 mm./up	1.85 @ 2.50
Not clear, 44/mm./dn.	75 @ 85
Not clear, 44/mm./up	85 @ 95
Beef weasands: (Each)	
No. 1, 24 in./up	14 @ 17
No. 1, 22 in./up	10 @ 15
Beef middles: (Per set)	
Ex. wide, 2 1/2 in./up	3.35 @ 3.65
Spec. wide, 2 1/2 in.	2.35 @ 2.50
Spec. med. 1 1/2 in.	1.65 @ 1.75
Narrow, 1 1/2 in./dn.	1.20 @ 1.35
Beef bung caps: (Each)	
Clear, 5 in./up	30 @ 35
Clear, 4 1/2 in.	25 @ 29
Clear, 4 1/4 in.	16 @ 18
Clear, 3 1/2 in.	12 @ 14
Not clear, 4 1/2 in./up	15 @ 18
Beef bladders, salted: (Each)	
7 1/2 inch/up, inflated	20
6 1/2-7 1/2 inch, inflated	15
5 1/2-6 1/2 inch, inflated	13 @ 14
Pork casings: (Per bank)	
29 mm./down	4.60 @ 4.70
29/32 mm.	4.50 @ 4.60
32/35 mm.	3.40 @ 3.50
35/38 mm.	3.20 @ 3.30
38/44 mm.	3.10 @ 3.20

### Hog bungs:

(Each)	
Sow, 34 inch cut	82 @ 87
Export, 34 in. cut	85 @ 90
Large prime, 34 in.	80 @ 85
Med. prime, 34 in.	75 @ 80
Small prime, 34 in.	70 @ 75
Middles, cap off	60 @ 70
Hog skips	50 @ 60
Hog runners, green	19 @ 25

### Sheep casings:

(Per bank)	
26/28 mm.	5.90 @ 6.10
24/26 mm.	5.75 @ 6.00
22/24 mm.	4.75 @ 5.00
20/22 mm.	4.00 @ 4.25
18/20 mm.	2.70 @ 3.25
16/18 mm.	1.50 @ 2.00

### CURING MATERIALS

Nitrite of soda, in 400-lb. Cwt.	
bbis, del. or f.o.b. Chgo.	\$11.90
Pure refined gran. nitrate of soda	5.00
Pure refined powdered nitrate of soda	8.00
Salt, paper sacked, f.o.b. Chgo. gran. carlots, ton.	90.00
Rock salt in 100-lb. bags, f.o.b. whse. Chgo.	20.00
Sugar:	
Raw, 96 basis, f.o.b. N.Y.	6.00
Refined standard cane gran. basis (Chgo.)	9.00
Packers curing sugar 100-lb. bags, f.o.b. Reserve. La., less 2% Reserve.	8.70
Dextrose, regular:	
Cerelose, (carlots, cwt.)	7.40
Ex-warehouse, Chicago	7.00

## MEAT PRODUCTS GRADED

Meat and meat products graded or certified as complying with specifications of the U. S. Department of Agriculture (in 000 lbs.):

	Oct. 1958	Sept. 1958	Oct. 1957
Beef	618,805	585,087	618,300
Veal and calf	18,577	16,831	27,700
Lamb, yearling and mutton	21,884	20,690	24,113
Totals	659,266	622,627	670,114
All other meats, lard	13,671	12,759	18,480
Grand totals	687,537	635,386	688,600

## HOG-CORN RATIOS

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Dec. 6, 1958 was 15.4, the U. S. Department of Agriculture has reported. This ratio compared with the 16.4 ratio for the preceding week and 15.2 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.175, \$1.130 and \$1.178 per bu. during the three periods, respectively.

## OMAHA, DENVER MEATS

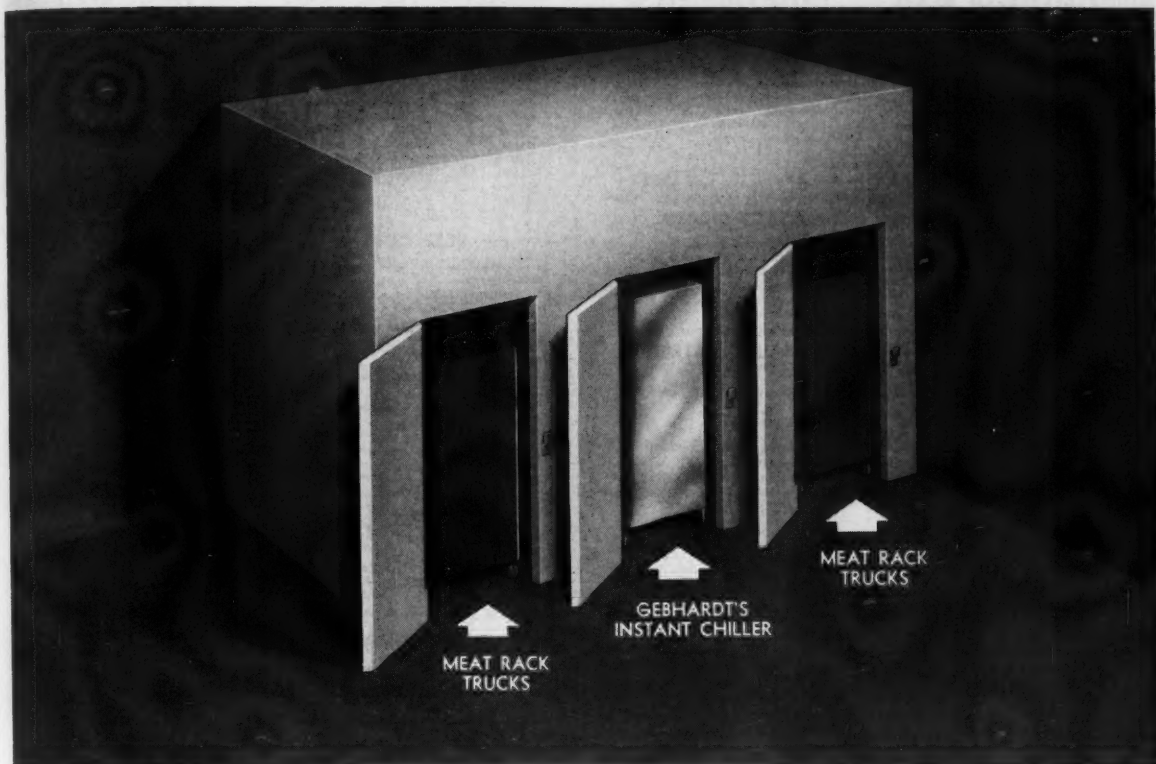
(Carlots, cwt.)		
Omaha, Dec. 10, 1958		
Choice steer carc., 6/700 lbs.	\$42.75 @ 43.25	
Choice steer carc., 7/800 lbs.	41.75 @ 42.00	
Choice steer carc., 8/900 lbs.	40.25	
Good steer carc., 6/800 lbs.	40.00 @ 41.00	
Choice heifer carc., 5/600 lbs.	42.00 @ 43.00	
Choice heifer carc., 6/700 lbs.	41.75 @ 43.00	
Denver, Dec. 9, 1958		
Choice steer carc., 7/800 lbs.	41.00 @ 41.75	
Choice steer carc., 8/900 lbs.	40.00	

## EDIBLE OIL SHIPMENTS

Shipments of shortening and edible oils, as reported to the Institute of Shortening and Edible Oils, totaled 407,291,000 lbs. in October.

# REVOLUTIONARY!

## GEBHARDT'S MEAT CHILLING CABINET



A cabinet 14' long 8' wide 9' high is capable of freezing 800 lbs. of meat patties per hour. It takes 8 to 12 minutes to freeze a pattie for Becker Meat and Provision Company.

- ★ Chills Wieners in 5 minutes
- ★ Stiffens Bacon in 2 hours
- ★ Blast Chills and Freezes Offal
- ★ Cuts Chilling Shrinkage in half
- ★ Freezes Meat Patties in 10 minutes
- ★ Freezes Pre-packaged Fresh Meats in minutes
- ★ Blast freezes packaged Boneless Beef overnight

### PRICE

M-10 Cabinet Unit.....	\$4,000
M-14 Cabinet Unit.....	5,000
Stainless Steel Cabinet...	2,000

### GET A FACTORY PERFORMANCE GUARANTEE

Our engineering department will work with you or your architect in laying out your refrigerating equipment, and will absolutely GUARANTEE its performance



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# BEEF-VEAL-LAMB... Chicago and outside

## CHICAGO

Dec. 9, 1958

### WHOLESALE FRESH MEATS CARCASS BEEF

Steers, gen. range: (carlots, lb.)	
Prime, 700/800 .....	none quoted
Choice, 500/600 .....	44½n
Choice, 600/700 .....	44n
Choice, 700/800 .....	42½@43
Good, 500/600 .....	42½n
Good, 600/700 .....	41½n
Bull .....	40½
Commercial cow .....	35n
Canner-cutter cow .....	35½

### PRIMAL BEEF CUTS

Prime:	
Rounds, all wts. ....	52 @53
Trimmed loins, ....	
50/70 ybs. (1cl) ....	77 @83
Square chucks, ....	
70/90 lbs. ....	42½
Arm chucks, 80/110 ..	40½
Ribs, 25/35 (1cl) ....	54 @58
Briskets (1cl) ....	32½@33½
Naveles, No. 1 .....	16½@17
Flanks, rough No. 1 ..	17

Choice:	
Hindqtrs., 5/800 ....	50½
Foreqtrs., 5/800 ....	37½
Rounds, 70/90 lbs. ....	52
Trimmed loins, 50/70 ..	
lbs. (1cl) .....	65 @69
Square chucks, ....	
70/90 lbs. ....	42½
Arm chucks, 80/110 ..	42
Ribs, 25/35 (1cl) ....	52 @57
Briskets (1cl) ....	32½@33½
Naveles, No. 1 .....	16½@17
Flanks, rough No. 1 ..	17

Good, (all wts.):	
Rounds .....	51 @52
Sq. chucks .....	41 @42
Briskets .....	32 @33
Ribs .....	50 @55
Loins .....	61 @63

### COW & BULL TENDERLOINS

C&C grade, fresh	Job lots
Cow, 3 lbs./down .....	80@85
Cow, 3/4 lbs. ....	94@99
Cow, 4/5 lbs. ....	1.04@1.08
Cow, 5 lbs./up .....	1.12@1.15
Bull, 5 lbs./up .....	1.12@1.15

### BEEF HAM SETS

Insides, 12/up, lb. ....	61
Outsides, 8/up, lb. ....	58
Knuckles, 7½/up, lb. ....	61

### BEEF PRODUCTS

(Frozen, carlots, lb.)

Tongues, No. 1, 100's ..	27½
Tongues, No. 2, 100's ..	26½
Hearts, regular, 100's ..	26½n
Livers, regular, 35/50's ..	25½
Livers, selected 35/50's ..	29n
Lips, scalded, 100's ..	14n
Lips, unscaled, 100's ..	13½
Tripe, scalded, 100's ..	8½
Tripe, cooked, 100's ..	9½
Melts .....	8
Lungs, 100's .....	8½ @ 9
Udders, 100's .....	8½n

### FANCY MEATS

Beef tongues, corned ..	27
Veal breads, ....	
under 12 oz. ....	80
12 oz./up .....	85
Calf tongues, 1 lb./dn. ....	30
Oxtails, fresh select ...	29 @30

### BEEF SAUS. MATERIALS

#### FRESH

Canner-cutter cow meat, barrels .....	(Lb.) 50n
Bull meat, boneless, barrels .....	54
Beef trimmings, 75/85's, barrels .....	38
Beef trimmings, 85/90's, barrels .....	45½n
Boneless chucks, barrels .....	48½@49
Beef cheek meat, trimmed, barrels .....	38½@37
Beef head meat, bbls. ....	34½n
Veal trimmings, boneless, barrels .....	46 @47

### VEAL-SKIN OFF

(1cl carcass prices cwt.)

Prime, 90/120 .....	\$52.00@53.00
Prime, 120/150 .....	51.00@53.00
Choice, 90/120 .....	48.00@50.00
Choice, 120/150 .....	47.00@49.00
Good, 90/150 .....	44.00@46.00
Com'l, 90/190 .....	40.00@42.00
Utility, 90/190 .....	37.00@39.00
Cull, 90/125 .....	32.00@36.00

### CARCASS LAMB

(1cl prices, cwt.)

Prime, 35/45 .....	\$44.00@47.00
Prime, 45/55 .....	44.00@47.00
Prime, 55/65 .....	42.00@45.00
Choice, 35/45 .....	43.00@46.00
Choice, 45/55 .....	43.00@46.00
Choice, 55/65 .....	41.00@46.00
Good, all wts. ....	39.00@44.00

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Dec. 9	San Francisco Dec. 9	No. Portland Dec. 9
<b>FRESH BEEF (Carcass):</b>			
<b>STEER:</b>			
Choice:			
500-600 lbs. ....	\$44.50@46.00	\$45.00@46.00	\$45.50@47.50
600-700 lbs. ....	42.00@44.00	43.00@45.00	44.00@46.50
Good:			
500-600 lbs. ....	43.00@45.00	44.00@46.00	44.50@46.00
600-700 lbs. ....	41.00@43.00	42.00@44.00	43.50@45.00
Standard:			
350-600 lbs. ....	41.00@43.00	39.00@42.00	41.00@44.00
<b>COW:</b>			
Standard, all wts. ....	None quoted	38.00@40.00	None quoted
Commercial, all wts. ....	37.50@39.00	37.00@38.00	39.00@41.00
Utility, all wts. ....	37.00@38.00	36.00@37.00	38.00@40.00
Canner-cutter .....	33.00@37.50	34.00@36.00	36.00@39.00
Bull, util. & com'l .....	44.00@46.00	43.00@45.00	44.00@46.00
<b>FRESH CALF:</b> (Skin-off)			
Choice:			
200 lbs. down .....	52.00@55.00	None quoted	49.00@53.00
Good:			
200 lbs. down .....	50.00@53.00	52.00@54.00	45.00@51.00
<b>LAMB (Carcass):</b>			
Prime:			
45-55 lbs. ....	44.00@46.00	42.00@46.00	43.00@46.00
55-65 lbs. ....	41.00@43.00	40.00@42.00	41.00@44.00
Choice:			
45-55 lbs. ....	44.00@46.00	42.00@46.00	43.00@46.00
55-65 lbs. ....	41.00@43.00	40.00@42.00	41.00@44.00
Good, all wts. ....	40.00@43.00	40.00@45.00	41.00@43.50
<b>MUTTON (Ewe):</b>			
Choice, 70 lbs./down ..	20.00@22.00	None quoted	21.00@24.00
Good, 70 lbs./down ..	20.00@22.00	25.00@27.00	21.00@24.00

## NEW YORK

Dec. 9, 1958

### WHOLESALE FRESH MEATS BEEF CARCASSES, CUTS

Steer: (Non-locally dr. cwt.)	
Prime, carc., 6/700 .....	\$45.50@47.00
Prime, carc., 7/800 .....	45.50@47.00
Choice, carc., 6/700 .....	45.00@46.00
Choice, carc., 7/800 .....	43.50@45.00
Good, carc., 5/600 .....	42.50@44.00
Good, carc., 6/700 .....	43.00@44.50
Hinds., pr., 6/700 .....	54.00@58.00
Hinds., pr., 7/800 .....	54.00@58.00
Hinds., ch., 6/700 .....	52.00@56.00
Hinds., ch., 7/800 .....	50.00@54.00
Hinds., gd., 6/700 .....	50.00@53.00
Hinds., gd., 7/800 .....	48.00@50.00

### BEEF CUTS

(Locally dressed, lb.)

Prime steer:	
Hindqtrs., 600/700 .....	55 @59
Hindqtrs., 700/800 .....	55 @59
Hindqtrs., 800/900 .....	52 @58
Rounds, flank off .....	53 @56
Rounds, diamond bone, flank off .....	54 @57
Short loins, untrim. ....	63 @76
Short loins, trim. ....	80 @94
Flanks .....	18½@21
Ribs (7 bone cut) .....	50 @58
Arm chucks .....	43 @45
Briskets .....	29 @35
Plates .....	18 @21
Choice steer:	
Hindqtrs., 600/700 .....	53 @56
Hindqtrs., 700/800 .....	52 @55
Hindqtrs., 800/900 .....	50 @52
Rounds, flank off .....	52½@56
Rounds, diamond bone, flank off .....	53½@56
Short loins, untrim. ....	56 @64
Short loins, trim. ....	75 @88
Flanks .....	18½@21
Ribs (7 bone cut) .....	46 @53
Arm chucks .....	42 @45
Briskets .....	29 @34
Plates .....	17½@20

### NEW YORK RECEIPTS

Receipts reported by the USDA Marketing Service, week ended Dec. 6, 1958, with comparisons:

<b>STEER AND HEIFER</b> Carcasses	
Week ended Dec. 6 .....	12,522
Week previous .....	10,717

<b>COW:</b>	
Week ended Dec. 6 .....	248
Week previous .....	201

<b>BULL:</b>	
Week ended Dec. 6 .....	227
Week previous .....	212

<b>VEAL AND CALF:</b>	
Week ended Dec. 6 .....	10,583
Week previous .....	11,159

<b>LAMB:</b>	
Week ended Dec. 6 .....	41,703
Week previous .....	38,746

<b>MUTTON:</b>	
Week ended Dec. 6 .....	530
Week previous .....	478

<b>HOG AND PIG:</b>	
Week ended Dec. 6 .....	13,938
Week previous .....	12,853

<b>BEEF CUTS:</b>	
Week ended Dec. 6 .....	310,749
Week previous .....	164,219

<b>VEAL AND CALF CUTS:</b>	
Week ended Dec. 6 .....	30
Week previous .....	30

<b>LAMB AND MUTTON:</b>	
Week ended Dec. 6 .....	789
Week previous .....	1,033

<b>PORK CUTS:</b>	
Week ended Dec. 6 .....	776,031
Week previous .....	801,644

<b>OFFAL:</b>	
Week ended Dec. 6 .....	311,055
Week previous .....	315,089

<b>BEEF TRIMMS:</b>	
Week ended Dec. 6 .....	32,001
Week previous .....	32,000

<b>PORK TRIMMS:</b>	
Week ended Dec. 6 .....	...
Week previous .....	...

<b>BEEF CURED:</b>	
Week ended Dec. 6 .....	10,296
Week previous .....	15,898

<b>PORK CURED AND SMOKED:</b>	
Week ended Dec. 6 .....	299,704
Week previous .....	125,397

### FANCY MEATS

(1cl prices)

Veal breads, 6/12 oz. ....	(Lb.) 1.20
12 oz./up .....	1.20
Beef livers, selected .....	30
Beef kidneys .....	25
Oxtails, ¾-lb., frozen .....	28

### LAMB

(Carcass prices, cwt.)

Prime, 45/dn. ....	\$49.00@53.00
Prime, 45/55 .....	48.00@53.00
Prime, 55/65 .....	45.00@48.00
Choice, 45/dn. ....	47.00@52.00
Choice, 45/55 .....	45.00@51.00
Choice, 55/65 .....	43.00@46.00
Good, 45/dn. ....	49.00@52.00
Good, 45/55 .....	48.00@51.00
Good, 55/65 .....	47.00@50.00

Prime, 45/dn. ....	47.00@49.00
Prime, 45/55 .....	46.00@49.00
Prime, 55/65 .....	45.00@48.00
Choice, 45/dn. ....	46.00@49.00
Choice, 45/55 .....	44.50@48.00
Choice, 55/65 .....	43.00@45.00
Good, 45/dn. ....	45.00@48.00
Good, 45/55 .....	43.00@46.00
Good, 55/65 .....	43.00@46.00

### VEAL-SKIN OFF

(Carcass prices) (Non-local)

Prime, 90/120 .....	58.00@61.00
Prime, 120/150 .....	57.00@61.00
Choice, 90/120 .....	48.00@54.00
Choice, 120/150 .....	47.00@54.00
Good, 50/90 .....	44.00@51.00
Good, 90/150 .....	45.00@51.00
Stand., 50/90 .....	42.00@44.00
Stand., 90/150 .....	43.00@45.00
Calf, 200/dn., ch. ....	43.00@46.00
Calf, 200/dn., gd. ....	42.00@44.00
Calf, 200/dn., std. ....	40.00@45.00

### LOCAL SLAUGHTER

<b>CATTLE:</b>	
Head	
Week ended Dec. 6 .....	15,050
Week previous .....	11,387

<b>CALVES:</b>	
Week ended Dec. 6 .....	8,364
Week previous .....	8,029

<b>HOGS:</b>	
Week ended Dec. 6 .....	50,103
Week previous .....	41,601

<b>SHEEP:</b>	
Week ended Dec. 6 .....	40,898
Week previous .....	31,304

### PHILA. FRESH MEATS

Dec. 9, 1958

<b>STEER CARCASS:</b> (Local, cwt.)	
Choice, 5/700 .....	\$45.50@47.00
Choice, 7/800 .....	44.50@46.50
Good, 5/800 .....	42.50@44.50
Hinds., ch., 140/170 ..	51.00@55.00
Hinds., gd., 140/170 ..	49.00@52.00
Rounds, choice .....	52.00@55.00
Rounds, good .....	51.00@53.00
Full loin, choice .....	50.00@55.00
Full loin, good .....	46.00@51.00
Ribs, choice .....	50.00@56.00
Ribs, good .....	48.00@52.00
Arm chucks, ch. ....	43.00@45.00
Arm chucks, gd. ....	42.00@43.00

<b>STEER CARC.:</b> (non-local, cwt.)	
Choice, 5/700 .....	\$45.00@47.00
Choice, 7/800 .....	44.25@46.50
Good, 5/800 .....	42.25@44.50
Hinds., ch., 140/170 ..	52.00@54.00
Hinds., gd., 140/170 ..	49.00@52.00
Rounds, choice .....	52.00@55.00
Rounds, good .....	51.00@53.00
Full loin, choice .....	48.00@52.00
Full loin, good .....	45.00@50.00
Ribs, choice .....	50.00@56.00
Ribs, good .....	48.00@52.00
Arm chucks, ch. ....	40.50@43.00
Arm chucks, gd. ....	40.50@42.00

<b>VEAL CARC. LB.:</b> Local West.	
Prime, 90/150 .....	58@60
Choice, 90/150 .....	55@58
Good, 50/90 .....	48@52



# PORK AND LARD... Chicago and outside

## CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

### CASH PRICES

(Carlot basis, Chicago price zone, Dec. 10, 1958)

SKINNED HAMS			BELLIES		
F.F.A. or fresh	Frozen		F.F.A. or fresh	Frozen	
31a 10/12	51		33a 6/8	33a	
40 12/14	47@48		33a 8/10	33a	
40 14/16	45		28 10/12	28	
44 16/18	44		27 12/14	27	
44a 18/20	41 1/2n		24 1/2 14/16	24 1/2	
44a 20/22	41 1/2n		22 1/2 16/18	22 1/2	
44a 22/24	41a		21 1/2 18/20	21 1/2	
40 24/26	39a		G.A., froz., fresh	D.S. Clear	
40 25/30	36		17 1/2 20/35	21n	
34 25/30	34 1/2		16 25/30	19n	
34 25/up, 2's in	34 1/2		14 30/35	18n	
			12 35/40	17n	
			11 40/50	16n	
			Branding quality D.S. Bellies		
			20/25	22 1/2a	
			25/30	21 1/2a	

PICNICS			FRESH PORK CUTS		
F.F.A. fresh	Frozen		Job Lot	Car Lot	
25 4/6	25@25 1/2n		48@49	Loins, 12/dn.	47
25 8/10	23		46	Loins, 12/16	45
23 10/12	23		37 1/2	Loins, 16/20	37
21 12/14	21n		30	Loins, 20/up	34 1/2
21 12/22	21n		36@38	Butts, 4/8	36@36 1/2
21 12/22	21n		31	Butts, 8/12	29 1/2
			31	Butts, 8/up	29 1/2
			30@38	Ribs, 3/dn.	34
			31	Ribs, 3/5	30n
			29	Ribs, 5/up	28 1/2a

FAT BACKS			OTHER CELLAR CUTS		
Frozen or fresh	Cured		Frozen or fresh	Cured	
7 1/2n 6/8	9n		12 1/2	Square Jowls, boxed	n.q.
8n 8/10	9 1/2a		10 1/2	Jowl Butts, loose	n.q.
9n 10/12	10 1/2		11 1/2n	Jowl Butts, boxed	n.q.
10n 12/14	11 1/2a				
11n 14/16	12 1/2a				
12n 16/18	13 1/2a				
12 1/2n 18/20	14a				
12 1/2n 20/25	14a				

n—nominal, b—bid, a—asked.

## LIGHTER WEIGHT HOGS RETURN TO PLUS SIDE

(Chicago costs, credits and realizations for Monday and Tuesday)

Markups in lean pork prices accounted largely for the week's shift in the trend in cut-out margins on light and mediumweight hogs. Both classes returned positive margins after last week's dip. The position of heavy hogs, however, was worse, as those margins declined.

	—180-220 lbs.—	—220-240 lbs.—	—240-270 lbs.—
	Value	Value	Value
per cwt.	per cwt.	per cwt.	per cwt.
fin.	fin.	fin.	fin.
alive	yield	alive	yield
Lean cuts	\$13.64	\$19.46	\$12.74
Fat cuts, lard	5.16	7.36	5.16
Ribs, Trimmings, etc.	2.04	2.93	1.93
Cost of hogs	\$18.84	\$18.00	\$17.76
Condemnation loss	.09	.09	.09
Handling and overhead	1.65	1.50	1.33
TOTAL COST	20.58	20.40	19.59
TOTAL VALUE	20.84	20.75	19.83
Cutting margin	+\$ .26	+\$ .35	+\$ .24
Margin last week	— .26	— .36	— .91

## PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles	San Francisco	No. Portland
	Dec. 9	Dec. 9	Dec. 9
FRESH PORK (Carcass): (Packer style)	(Shipper style)	(Shipper style)	(Shipper style)
80-120 lbs., U.S. No. 1-3. None quoted	None quoted	None quoted	None quoted
120-180 lbs., U.S. No. 1-3. \$30.50@32.00	None quoted	None quoted	None quoted
LOINS, No. 1:			
8-10 lbs.	44.00@46.00	44.00@50.00	46.00@50.00
10-12 lbs.	44.00@46.00	44.00@50.00	46.00@50.00
12-16 lbs.	44.00@46.00	45.00@50.00	46.00@50.00
PICNICS: (Smoked)			
4-8 lbs.	32.00@39.00	34.00@38.00	35.00@40.00
HAMS:			
12-16 lbs.	54.00@60.00	55.00@60.00	54.00@60.00
16-18 lbs.	53.00@61.00	54.00@58.00	54.00@57.00
BACON "Dry" Cure, No. 1:			
6-8 lbs.	40.00@48.00	50.00@52.00	48.00@52.00
8-10 lbs.	40.00@47.00	48.00@51.00	47.00@49.00
10-12 lbs.	40.00@46.00	46.00@50.00	46.00@48.00
LARD, Defined:			
1-lb. cartons	16.50@18.00	19.00@21.00	17.50@20.00
50-lb. cartons & cans.	14.25@17.50	17.00@20.00	None quoted
Tierces	14.00@17.00	16.00@18.00	15.50@18.00

## LARD FUTURES PRICES

(Drum contract basis)

NOTE: Add 1/2¢ to all price quotations ending in 2 or 7.

FRIDAY, DEC. 5, 1958				
Open	High	Low	Close	
Dec. 11.02	11.02	10.97	11.00	
Jan. 10.80	10.80	10.80	10.80	
Mar. 10.55	10.57	10.55	10.57b	
May 10.85	10.85	10.85	10.85	
July 10.85	10.87	10.85	10.87b	
Sales: 900,000 lbs.				
Open interest at close Thurs., Dec. 4: Dec. 105, Jan. 85, Mar. 78, May 35, and July 11 lots.				

MONDAY, DEC. 8, 1958				
Dec.	11.00	11.00	10.85	10.85
Jan.	10.87	10.87	10.72	10.72a
Mar.	10.65	10.75	10.57	10.57a
May	10.95	10.95	10.80	10.80
July	10.87	10.87	10.85	10.85
Sales: 2,000,000 lbs.				
Open interest at close Fri., Dec. 5: Dec. 8, Jan. 28, Mar. 40, May 16, and July 19 lots.				

TUESDAY, DEC. 9, 1958				
Dec.	10.85	10.85	10.50	10.57b
Jan.	10.70	10.70	10.60	10.60a
Mar.	10.52	10.52	10.45	10.45
May	10.75	10.75	10.70	10.70
July	10.80	10.80	10.72	10.72a
Sales: 1,760,000 lbs.				
Open interest at close Mon., Dec. 8: Dec. 94, Jan. 83, Mar. 82, May 32, and July 17 lots.				

WEDNESDAY, DEC. 10, 1958				
Dec.	10.50	10.50	9.87	9.92
Jan.	10.35	10.35	10.00	10.07
Mar.	10.40	10.40	10.17	10.22b
May	10.65	10.65	10.47	10.50
July	10.70	10.70	10.55	10.55
Sales: 6,000,000 lbs.				
Open interest at close Tues., Dec. 9: Dec. 88, Jan. 83, Mar. 82, May 34, and July 20 lots.				

THURSDAY, DEC. 11, 1958				
Dec.	9.87	10.15	9.85	10.00b
Jan.	10.05	10.30	9.93	10.15
Mar.	10.17	10.42	10.17	10.25a
May	10.47	10.67	10.42	10.47a
July	10.50	10.67	10.47	10.47a
Sales: 3,000,000 lbs.				
Open interest at close Wed., Dec. 10: Dec. 84, Jan. 85, Mar. 89, May 44, and July 24 lots.				

## LARD FUTURES PRICES

(Loose contract basis)

FRIDAY, DEC. 5, 1958				
Open	High	Low	Close	
Dec. 9.82	9.82	9.69	9.52b-62a	
Jan. 9.71	9.71	9.70	9.65b-70a	
Mar. 9.65	9.65	9.65	9.60b-68a	
May 9.75	9.76	9.75	9.76b-80a	
July 9.85	9.87	9.85	9.85b-87a	
Sales: 480,000 lbs.				
Open interest at close Thurs., Dec. 4: Dec. 11, Jan. 28, Mar. 48, May 14, and July 19 lots.				

MONDAY, DEC. 8, 1958				
Dec.	9.70	9.70	9.66	9.65b-67a
Jan.	9.62	9.62	9.61a	9.60b-61a
Mar.	9.72	9.72	9.72	9.72b-70a
July	9.87	9.87	9.83a	9.80b-83a
Sales: 420,000 lbs.				
Open interest at close Fri., Dec. 5: Dec. 90, Jan. 86, Mar. 77, May 33, and July 12 lots.				

TUESDAY, DEC. 9, 1958				
Dec.	9.50	9.50	9.47	9.44b-47a
Jan.	9.53	9.53	9.53	9.50b-55a
Mar.	9.50	9.50	9.50	9.45b-50a
May	9.80	9.80	9.75	9.70b-75a
Sales: 480,000 lbs.				
Open interest at close Mon., Dec. 8: Dec. 8, Jan. 26, Mar. 40, May 17, and July 21 lots.				

WEDNESDAY, DEC. 10, 1958				
Dec.	9.10	9.10	9.10	8.90b-
Jan.	9.35	9.35	9.15	9.00b-15a
Mar.	9.50	9.50	9.30	9.20b-30a
May	9.60	9.60	9.48a	9.45b-48a
July	9.65	9.65	9.50a	9.45b-50a
Sales: 2,040,000 lbs.				
Open interest at close Tues., Dec. 9: Dec. 8, Jan. 24, Mar. 49, May 17, and July 23 lots.				

THURSDAY, DEC. 11, 1958				
Dec.	9.35	9.35	9.15	9.00b-15a
Jan.	9.03	9.12b	9.02a	9.05b-08a
Mar.	9.25	9.25	9.15a	9.15b-20a
May	9.45	9.45	9.35b-40a	
July	9.45	9.55b	9.40	9.40b-45a
Sales: 600,000 lbs.				
Open interest at close Wed., Dec. 10: Dec. 7, Jan. 11, Mar. 45, May 17, and July 23 lots.				

## CHGO. FRESH PORK AND PORK PRODUCTS

Dec. 9, 1958	
(cwt. lb.)	
Hams, skinned, 10/12	52
Hams, skinned, 12/14	50
Hams, skinned, 14/16	47
Picnics, 4/6 lbs.	28
Picnics, 6/8 lbs.	26 1/2
Pork loins, boneless	63 @ 65
Shoulders, 16/dn. loose	30
(Job lots, lb.)	
Pork livers	19 @ 20
Tenderloins, fresh, 10's	83 @ 85
Neck bones, bbls.	12 @ 12 1/2
Ears, 30's	14
Feet, s.c., bbls.	7 1/2

## CHGO. PORK SAUSAGE MATERIALS—FRESH

(To sausage manufacturers)	
Pork trimmings:	(Job lots)
40% lean, barrels	16
50% lean, barrels	17
80% lean, barrels	31
95% lean, barrels	48
Pork head meat	27
Pork cheek meat, barrels	34

## CHGO. WHOLESALE SMOKED MEATS

Dec. 9, 1958	
(Av.)	
Hams, skinned, 14/16 lbs.	54
Hams, skinned, 16/18 lbs.	55
Hams, skinned, 18/20 lbs.	52
Hams, skinned, 20/22 lbs.	53
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	46
Bacon, fancy sq. cut seed- less, 12/14 lbs., wrapped	42
Bacon, No. 1 sliced 1-lb. heat seal, self-service, pkg.	53

## PHILA., N. Y. FRESH PORK LOCALLY DRESSED

Dec. 9, 1958	
(cwt. lb.)	
Reg. loins, 8/12	48 @ 52
Reg. loins, 12/16	46 @ 49
Boston butts, 4/8	36 1/2 @ 41
Spareribs, 3/down	39 @ 42
Spareribs, 3/5	31 @ 33
Skinned hams, 10/12	52 1/2 @ 54
Skinned hams, 12/14	49 1/2 @ 52
Picnics, a.s. 4/6	31 @ 34
Picnics, a.s. 6/8	26 @ 32
Bellies, 8/10	36 @ 38

## NEW YORK (box lots, lb.)

Loins, 8/12 lbs.	46 @ 52
Loins, 12/16 lbs.	45 @ 50
Hams, sknd., 12/16	51 @ 54
Boston butts, 4/8	35 @ 40
Spareribs, 3/down	39 @ 45

## PACKERS' WHOLESALE LARD PRICES

Refined lard, drums, f.o.b. Chicago	\$13.25
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	13.75
Kettle rendered, 50-lb. tins, f.o.b. Chicago	14.25
Leaf kettle rendered, drums, f.o.b. Chicago	14.25
Lard flakes	15.00
Neutral drums, f.o.b. Chicago	14.75
Standard shortening, N. & S. (del.)	19.75
Hydro. shortening, N. & S.	20.25

## WEEK'S LARD PRICES

P.S. or D. R. cash	Dry read. loose	Ref. in loss
(Bd. Trade)	(Open Mkt.)	(Open Mkt.)
Dec. 5, 11.00n	9.75	12.25a
Dec. 8, 10.85n	9.50	12.25a
Dec. 9, 10.57 1/2n	9.25a	12.00n
Dec. 10, 9.90n	9.12 1/2n	11.75n
Dec. 11, 10.00n	9.05b	11.75n



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INDUSTRIAL DIVISION

Dept. NP 12-58 110 N. Wacker Drive,  
Chicago 6, Illinois



# BY-PRODUCTS ... FATS AND OILS

## BY-PRODUCTS MARKET

(P.O.B. Chicago, unless otherwise indicated)  
Wednesday, Dec. 10, 1958

### BLOOD

Unground per unit of ammonia, bulk ..... 7.00n

### DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose ..... 7.75n  
Med. test ..... 7.50n  
High test ..... 7.25n

### PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged ..... Carlots, ton \$100.00@102.50  
50% meat, bone scraps, bulk .. 97.50@100.00  
60% digester tankage, bagged.. 105.00@107.50  
60% digester tankage, bulk .... 102.50@105.00  
50% blood meal, bagged ..... 125.00@137.50  
Steam bone meal, 50-lb. bags (especially prepared) ..... 92.50  
60% steam bone meal, bagged.. 89.00

### FERTILIZER MATERIALS

Feather tankage ground per unit of ammonia ..... \*5.50  
Beef meal, per unit ammonia ..... \*6.75n

### DRY RENDERED TANKAGE

Low test, per unit prot. .... 1.80n  
Medium test, per unit prot. .... 1.75n  
High test, per unit prot. .... 1.70n

### GELATINE AND GLUE STOCKS

Bone stock (gelatine), ton ..... 22.00  
Cattle jaws, feet (non-gel.), ton .. 6.00@10.00  
Trim bone, ton ..... 9.00@14.00  
Pigskins (gelatine), cwt. .... 6.25n  
Pigskins (rendering), piece ..... 15@25

### ANIMAL HAIR

Winter coll dried, per ton ..... \$50.00@60.00  
Summer coll dried, per ton ..... None quoted  
Winter switches, per piece ..... 2@3½  
Winter processed (Nov.-Mar.) ..... 12  
Summer processed (April-Oct.) ..... 8  
WYV, lb. .... S

\*Delivered midwest, n—nominal, a—asked.

## TALLOWs and GREASES

Wednesday, December 10, 1958

The inedible tallow and grease market was inclined to easiness late last week, as product was offered at steady levels, with buying inquiry ¼@¼c lower. A few tanks of yellow grease traded at 6½c, c.a.f. Chicago, and 6½c was bid on additional tanks.

Bleachable fancy tallow traded at 8c, c.a.f. East. Original fancy tallow was offered at 8¼c, same destination, with bids ¾c less.

The market maintained its soft undertone as the new week got under way. Hard body bleachable fancy tallow traded at 8¼c, delivered New York, with bids for more at 8½c. Regular production bleachable fancy tallow met buying inquiry at 8c. A couple of tanks of choice white grease, all hog, traded at 8¼c, c.a.f. East. Edible tallow was offered at 9¼c, f.o.b. River, and at 9¼c, c.a.f. Chicago. Bleachable fancy tallow was bid at 7½c, c.a.f. Chicago, but was held at 7½c. A tank of low acid yellow grease sold at 6¼c, c.a.f. Chicago,

and regular production material was bid at 6½@6¾c.

Several tanks of choice white grease, all hog, sold on Tuesday at 8¼c, c.a.f. New York. Special tallow traded at 6½@7c, c.a.f. Chicago, tank wagons and tank trucks. Bleachable fancy tallow was bid at 7¾c, f.o.b. Chicago, and at 7½c, c.a.f. Chicago. Bleachable fancy tallow, regular production, was bid at 8c, and hard body material at 8¼c, c.a.f. New York. Sellers asked up to 8¼c. Edible tallow traded at 9½c, c.a.f. Chicago. Edible tallow was also offered at 9c, f.o.b. River.

The weak edible fats market (loose lard 9c and edible tallow around 9¼@9¾c, Chicago basis) pushed the inedible product fractionally lower at midweek. Bleachable fancy tallow sold at 7¾c, special tallow at 6¾c, and yellow grease at 6½c, all c.a.f. Chicago. Bleachable fancy tallow also traded at 8c, c.a.f. New York. Choice white grease, all hog, traded at 8c, c.a.f. East. Edible tallow sold early Wednesday at 8¾c, f.o.b. River point.

**TALLOWs:** Wednesday's quotations: edible tallow, 8¾c, f.o.b. River,

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and 9½c asked Chicago basis (possibly 9¼c could be done if bid); original fancy tallow, 7½c; bleachable fancy tallow, 7½c; prime tallow, 7½c; special tallow, 6½c; No. 1 tallow, 6½c; and No. 2 tallow, 5½c.

**GREASES:** Wednesday's quotations: choice white grease, not all hog, 7¼@7½c; B-white grease, 6½c; yellow grease, 6½c; house grease, 6½c; and brown grease, 5½c. Choice white grease, all hog, was quoted at 8½c, c.a.f. East.

## EASTERN BY-PRODUCTS

New York, Dec. 10, 1958

Dried blood was quoted today at \$6 per unit of ammonia. Low test wet rendered tankage was listed at \$6.50@6.75 per unit of ammonia and dry rendered tankage was priced at \$1.50 per protein unit.

## N.Y. COTTONSEED OIL FUTURES

FRIDAY, DEC. 5, 1958

	Open	High	Low	Close	Prev. close
Dec. ....	13.16b	13.20	13.13	13.15	13.15b
Jan. ....	13.15a	13.15	13.15	13.15a	13.15a
Mar. ....	13.10b	13.12	13.03	13.06	13.10
May ....	13.12b	13.16	13.04	13.08	13.13
July ....	13.07b	13.03	12.97	12.97	12.98b
Sept. ....	12.96b	12.66	12.66	12.61b	12.63b
Oct. ....	12.60b	12.55	12.55	12.55b	12.55b
Dec. ....	12.53b	12.50	12.50b	12.45b	

Sales: 458 lots.

MONDAY, DEC. 8, 1958

	Open	High	Low	Close	Prev. close
Dec. ....	13.14	13.16	13.12	13.13b	13.15
Jan. ....	13.14a	13.15	13.14	13.14a	13.15a
Mar. ....	13.03	13.10	13.03	13.03	13.06
May ....	13.07	13.11	13.05	13.05	13.08
July ....	12.99	12.99	12.95	12.98b	12.97
Sept. ....	12.63b	12.63	12.60	12.57b	12.61b
Oct. ....	12.55b	12.55	12.55	12.54b	12.55b
Dec. ....	12.50b	12.56	12.56	12.50b	12.50b

Sales: 245 lots.

TUESDAY, DEC. 9, 1958

	Open	High	Low	Close	Prev. close
Dec. ....	13.11	13.12	13.05	13.08	13.13b
Jan. ....	13.10a	13.10	13.09a	13.09a	13.14a
Mar. ....	13.03	13.03	12.85	12.91	13.03
May ....	13.04b	13.05	12.85	12.92b	13.05
July ....	12.90b	12.90	12.76	12.81b	12.93b
Sept. ....	12.57b	12.53	12.45	12.47b	12.57b
Oct. ....	12.50b	12.50	12.40	12.40b	12.54b
Dec. ....	12.50b	12.50	12.50	12.40b	12.50b

Sales: 478 lots.

WEDNESDAY, DEC. 10, 1958

	Open	High	Low	Close	Prev. close
Dec. ....	13.03	13.06	13.03	13.03b	13.08
Jan. ....	13.01a	13.01	13.03a	13.03a	13.08a
Mar. ....	12.85	12.92	12.84	12.89	12.91
May ....	12.91	12.94	12.90	12.91	12.92b
July ....	12.79b	12.83	12.79	12.80	12.81b
Sept. ....	12.40b	12.46	12.42	12.44	12.47b
Oct. ....	12.40b	12.40	12.40b	12.40b	12.40b
Dec. ....	12.30b	12.30	12.30b	12.40b	12.40b

Sales: 194 lots.

## VEGETABLE OILS

Wednesday, Dec. 10, 1958

Crude cottonseed oil, f.o.b.	10½
Valley	11a
Southeast	10½
Texas	10½
Corn oil in tanks, f.o.b. mills	12b @ 12¼a
Soybean oil, f.o.b. Decatur	9½ @ 9½
Coconut oil, f.o.b. Pacific Coast	18a
Peanut oil, f.o.b. mills	14a
Cottonseed foots:	
Midwest and West Coast	1¼ @ 1½
East	1¼ @ 1½

## OLEOMARGARINE

Wednesday, Dec. 10, 1958

White dom. vegetable (30-lb. cartons)	26
Yellow quarters (30-lb. cartons)	27
Milk churned pastry (750 lbs., 30's)	23¼
Water churned pastry (750 lbs., 30's)	22¼
Bakers steel drums, ton lots	19¼

## OLEO OILS

Wednesday, Dec. 10, 1958

Prime oleo stearine (slack barrels)	11½ @ 12
Extra oleo oil (drums)	17¼
Prime oleo oil (drums)	16¾

n—nominal, a—asked, b—bid, pd—paid.

# HIDES AND SKINS

Packer hides generally lower after last week's brisk trading—Small packer hides easy, with offerings more abundant—Calfskins and kipskins firm, supplies light—Sheepskins steady, some selections nominal.

## CHICAGO

**PACKER HIDES:** Following the heavy movement of hides early last week when 90,000 sold, little action took place the following two days. Light hides remained steady with offerings tight and interest on butt-brand and Colorado steers narrowed considerably.

As the new week opened, demand was thin. Buyers talked 9½c on Colorados of lighter average. Other selections were dull, without action.

On Tuesday, an estimated 30,000 hides sold, all at lower prices. Heavy native steers changed hands at 12½c River and Northern points, down ½c. Heavy native cows sold ¼c lower at 14½c River, and branded cows sold at 13½c Iowa point, off ¼c. Butt-brand steers sold at 11c, down 1c and Colorados were off ½c at 9½c. Light hides held steady. Light native cows on Wednesday were bid ½c lower. River production stock was 1c down on some Northern light cows. A car of St. Paul bulls sold at 10c; another car of same sold at 10c Wednesday.

**SMALL PACKER AND COUNTRY HIDES:** Small packer and country hides eased late last week, as offerings were more abundant, and some sales were reported at lower prices. Midwestern 50/52-lb. averages were quoted at 15@15½c nominal and 60/62's were listed at 11½@12c. Country hides were slow, with locker-butter 50/52's quoted at 12½@13c and renderer 48/50's at 11½@12c nominal. No. 3 hides were quoted at 7½@8c nominal. Horse hides were firm, with offerings limited. Trimmed Northerns were quoted at 7.00@7.50, untrimmed at 7.50@8.00. Choice butts were firm at 3.25, as were fronts at 5.75.

**CALFSKINS AND KIPSKINS:** The market continued firm, but supplies were limited. One large packer reportedly offered Northern light calf at 75c and heavies at 65c, but without trade. Last confirmed sale of calf was at 65c, with 60c paid for the heavies. Northern and River kip sold at 50c and overweights sold at 41c. Small packer allweight calf was quoted at 45@47c nominal, as were allweight kips at 36@37c. Country

allweight calf was quoted at 35@36c nominal, as were kips at 26@27c.

**SHEEPSKINS:** The shearing market was steady. River-Northern No. 1's were quoted at 1.00@1.35, with the better quality offerings moving well. No. 2's were steady at .40@.60 and No. 3's were listed at .30@.35. Fall clips were priced at 1.75@2.25 depending on quality and location. Midwestern lambs were pegged at 2.25@2.50. Dry pelts were nominally quoted at .17. Pickled lambs last sold at 11.50 and sheep at 13.00.

## CHICAGO HIDE QUOTATIONS

### PACKER HIDES

	Wednesday, Dec. 10, 1958	Cor. data
Lgt. native steers	18¼ @ 19a	15 @ 11¼a
Hvy nat. steers	12½ @ 13a	9½ @ 10
Ex. lgt. nat. steers	22a	18 @ 13¼a
Butt-brand, steers	11	8½
Colorado steers	9½	8
Hvy. Texas steers	10½a	8½
Light Texas steers	14½ @ 15a	12a
Ex. lgt. Texas steers	18 @ 18½a	16a
Heavy native cows	14½ @ 15a	10 @ 10¼a
Light nat. cows	19 @ 21a	13 @ 14¼a
Branded cows	13½ @ 15a	9 @ 10a
Native bulls	9¼ @ 10	7 @ 8a
Branded bulls	8½ @ 9a	6 @ 7a

Calfskins:

Northerns, 10/15 lbs.	.57½ @ 60a	40a
10 lbs./down	.65a	37½ @ 38½a
Kips, Northern native,		
15/25 lbs.	.51 @ 52a	31 @ 32a

### SMALL PACKER HIDES

STEERS AND COWS:		
60 lbs. and over	11½ @ 12a	8a
50 lbs.	15 @ 15½a	11½a

### SMALL PACKER SKINS

Calfskins, all wts.	45 @ 47a	27 @ 28a
Kipskins, all wts.	36 @ 37a	23 @ 24a

### SHEEPSKINS

Packers shearlings:		
No. 1	1.00 @ 1.35	1.00 @ 1.25a
No. 2	40 @ 40	1.50 @ 1.75
Dry Pelts	17a	24 @ 27a
Horsehides, untrim.	7.50 @ 8.00a	8.00 @ 8.50a
Horsehides, trim.	7.00 @ 7.50a	7.50 @ 8.00a

## N. Y. HIDE FUTURES

FRIDAY, DEC. 5, 1958

	Open	High	Low	Close	Prev. close
Jan. ....	16.00b	16.40	16.40	16.25b	16a
Apr. ....	14.55b	14.57	14.43	14.49b	14.49b
July ....	14.75b	14.75	14.60	14.55b	14.55b
Oct. ....	14.65b	14.75	14.75	14.50b	14.50b
Jan. ....	14.50b	14.50	14.50	14.50a	14.50a

Sales: two lots.

MONDAY, DEC. 8, 1958

	Open	High	Low	Close	Prev. close
Jan. ....	16.00b	16.40	16.40	16.00b-16.50	16a
Apr. ....	14.40b	14.44	14.40	14.35b	14.35b
July ....	14.57b	14.55	14.55	14.50b	14.50b
Oct. ....	14.50b	14.50	14.50	14.50b	14.50b
Jan. ....	14.50b	14.50	14.50	14.50a	14.50a

Sales: four lots.

TUESDAY, DEC. 9, 1958

	Open	High	Low	Close	Prev. close
Jan. ....	15.75b	16.40	16.40	16.00b-16.50	16a
Apr. ....	14.35b	14.18	14.18	14.18	14.18
July ....	14.45b	14.40	14.20	14.15b	14.15b
Oct. ....	14.50	14.50	14.50	14.10b	14.10b
Jan. ....	14.50b	14.50	14.50	14.10a	14.10a

Sales: five lots.

WEDNESDAY, DEC. 10, 1958

	Open	High	Low	Close	Prev. close
Jan. ....	15.85b	16.40	16.40	16.02b	16a
Apr. ....	14.10b	14.10	14.10	14.15b	14.15b
July ....	14.10b	14.10	14.10	14.23b	14.23b
Oct. ....	13.95b	14.10	14.10	14.10b	14.10b
Jan. ....	14.10b	14.10	14.10	14.10a	14.10a

Sales: none.

THURSDAY, DEC. 11, 1958

	Open	High	Low	Close	Prev. close
Jan. ....	16.05	16.05	16.05	16.10b	16a
Apr. ....	14.10b	14.10	14.10	14.05b	14.05b
July ....	14.25b	14.35	14.35	14.15b	14.15b
Oct. ....	14.10b	14.10	14.10	13.95b-14.25a	13.95b
Jan. ....	14.10b	14.10	14.10	13.95a	13.95a

Sales: four lots.

# LIVESTOCK MARKETS...Weekly Review

## Electronic Computer Tells Best Beef Cattle Breeds

Electronic computers are speeding the development of the most productive and economical type of beef cattle, according to researchers at the Department of Animal Industry and Veterinary Science, University of Arkansas, Fayetteville. A G-15 general purpose digital computer has been installed to find the quickest and best way of combining quality, quantity and economy in beef steak production.

The new mechanical laboratory assistant will be programmed to determine and interpret trends in production of beef cattle and allied livestock projects, according to Professor C. J. Brown. Vital statistics concerning breeding, efficiency or production, mothering ability of cows, and various feeding and digestive studies on different breeding groups will be processed.

Brown said that statistical data projected over generations of cattle eventually will take the guesswork out of breeding. Records of the best types of beef cattle will be studied for desirable qualities.

## STOCKER-FEEDER MOVEMENT

Stocker and feeder livestock received in nine Corn Belt states in October 1958-57:

### CATTLE AND CALVES

	October—	1957
Public stockyards	497,583	420,561
Direct	775,269	769,893
Totals	1,272,852	1,190,454
July-Oct. totals	2,700,456	2,615,853

### SHEEP AND LAMBS

	October—	1957
Public stockyards	168,546	232,273
Direct	467,600	457,808
Totals	636,246	690,171
July-Oct. totals	1,822,619	1,766,810

Data in this report were obtained from state veterinarians. Under "Public Stockyards" are included stockers and feeders bought at stockyard markets. Under "Direct" are included stock coming from points other than public stockyards, some of which are inspected and fed at public stockyards en route.

## Livestock Costs To Packers In October Above Last Year

Packers operating under federal inspection in October found prices on all livestock higher than in the same month of 1957.

Average cost of cattle in October at \$22.91 was 24 per cent higher than in 1957; calves at \$24.04 cost 38 per cent more than in 1957; hogs at \$18.81 had 110 per cent of the 1957 value, and sheep and lambs averaging \$20.27 cost 3 per cent more than in October 1957.

The 1,642,000 cattle, 541,000 calves, 5,911,000 hogs and 1,131,000 sheep and lambs slaughtered in October had dressed yields of:

	Oct. 1958 lbs.	Oct. 1957 lbs.
Beef	953,571	978,434
Veal	62,974	87,505
Pork (carcass, wt.)	1,054,408	1,048,642
Lamb and mutton	51,785	54,870
Totals	2,122,739	2,169,451
Pork, excl. lard	793,034	788,100
Lard production	190,814	189,478
Rendered pork fat	8,302	8,776

Average live weights in October 1958-57 were as follows:

	Oct. 1958 lbs.	Oct. 1957 lbs.
All cattle	1,025.7	990.0
Steers <sup>1</sup>	1,064.5	1,024.5
Heifers <sup>2</sup>	917.8	886.9
Cows <sup>1</sup>	1,021.4	992.6
Calves	207.3	213.2
Hogs	232.8	226.4
Sheep and lambs	95.7	94.9

Dressed yields per 100 lbs. live weight for Oct. 1958-57 were:

	Oct. 1958 Per cent	Oct. 1957 Per cent
Cattle	56.8	55.1
Calves	56.4	55.5
Hogs <sup>2</sup>	76.7	76.1
Sheep and lambs	48.2	48.1
Lard, per cwt., lbs.	13.9	13.8
Lard, per hog, lbs.	32.3	31.1

Average dressed weights of livestock compared as follows (lbs):

	Oct. 1958	Oct. 1957
Cattle	552.6	545.5
Calves	116.9	118.3
Hogs	178.6	172.3
Sheep and lambs	46.1	45.6

<sup>1</sup>Included in cattle.

<sup>2</sup>Subtract 7.0 to get packer style average.

## Livestock Disease Control Program Proposed in Texas

Enactment of state legislation to aid the Texas livestock industry in eliminating diseases from herds was advocated at a meeting called in Fort Worth by the Texas Animal Health Council, composed of 31 ranch, farm and general agricultural organizations.

Dr. L. R. Noyes, executive secretary of the Texas Livestock Sanitary Commission, said legislation is needed to permit area animal disease control, preferably on a county-wide basis. He also said more legislation is needed to control movement of livestock into a cleaned-up area and to require that garbage fed to swine must be cooked.

C. H. DeVanyey, vice president of the Texas Farm Bureau, said area control is the way to start on animal health improvement. Movement of livestock must be protected by setting up ports of entry, he added, and funds to finance the program must come from the state's general fund.

## Swine Producer's Day to Feature Meat-Type Hogs

The regional "Swine Producer's Day" scheduled for Saturday, January 31, 1959 at the University of Connecticut will feature a session on "Producing Meat-Type Hogs" with Prof. Ellis Pierce, swine specialist from Cornell University, and Rudy Oswald, manager of Sir William Farm, Hillsdale, N. Y., presenting the topic.

Another portion of the program will cover "The Hog Marketing Potential in the Northeast," with Robert Halcomb, manager of Sperry & Barnes Co., an affiliated firm of Swift & Company, New Haven, participating on a panel for marketing finished hogs.

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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, December 6, 1958, as reported to the NATIONAL PROVISIONER:

**CHICAGO**  
Armour... 1,796 hogs; shippers, 23,484 hogs; and others, 22,725 hogs. Totals: 20,262 cattle, 288 calves, 55,950 hogs and 5,413 sheep.

**KANSAS CITY**  
Cattle Calves Hogs Sheep  
Armour... 1,796 306 3,118 264  
Swift... 1,787 845 4,798 1,897  
Wilson... 1,089 ... 4,048 ...  
Butchers 3,157 ... ...  
Others... 1,456 ... 8,590 1,854  
Totals 9,285 651 15,524 3,515

**OMAHA**  
Cattle Calves Hogs Sheep  
Armour... 4,885 10,714 2,526  
Cudahy... 2,875 8,280 2,018  
Swift... 3,770 10,886 4,193  
Wilson... 3,290 7,579 1,489  
Neb. Beef... 544 ...  
Am. Stores... 1,375 ...  
Cornhusker... 779 ...  
O'Neill... 1,310 ...  
R. & C... 784 ...  
Gr. Omaha... 598 ...  
Rothschild... 1,041 ...  
Hoth... 1,102 ...  
Kingman... 876 ...  
Midwest... 94 ...  
Omaha... 517 ...  
Union... 928 ...  
Others... 597 9,978 ...  
Totals 24,744 47,387 10,286

**M. S. YARDS**  
Cattle Calves Hogs Sheep  
Armour... 1,780 ... 7,943 ...  
Hunter... ... 8,434 ...  
Krey... ... 5,786 ...  
Heil... ... 2,224 ...  
Totals 1,780 ... 24,387 ...

**ST. JOSEPH**  
Cattle Calves Hogs Sheep  
Swift... 3,201 203 12,409 5,342  
Armour... 3,625 70 9,725 2,843  
Seltz... 1,028 ...  
Others... 3,666 ... 2,676 ...  
Totals 10,920 278 24,870 7,685

\*Do not include 216 cattle, 28 calves, 5,080 hogs and 1,951 sheep direct to packers.

**ST. LOUIS**  
Cattle Calves Hogs Sheep  
Armour... 3,616 ... 13,383 5,215  
Swift... 4,340 ... 8,525 2,369  
S. C. Dr. Beef... 4,616 ...  
S. C. Dr. Pork... ... 12,060 ...  
Raskin... 1,079 ...  
Butchers... 401 ...  
Others... 10,204 ... 21,477 926  
Totals 24,286 ... 55,475 8,510

**WICHITA**  
Cattle Calves Hogs Sheep  
Cudahy... 1,035 52 2,513 ...  
Dunn... 113 ... 246 ...  
Dold... 795 ... 1,199 712  
Armour... ... 230 ...  
Swift... ... 1,477 ...  
Others... 1,194 ... 121 923  
Totals 3,161 52 2,880 2,630

**OKLAHOMA CITY**  
Cattle Calves Hogs Sheep  
Armour... 975 10 466 ...  
Wilson... 1,014 49 975 302  
Others... 1,210 ... 1,199 712  
Totals 3,199 59 2,631 1,014

\*Do not include 1,123 cattle, 69 calves and 7,235 hogs direct to packers.

**LOS ANGELES**  
Cattle Calves Hogs Sheep  
Cudahy... ... 150 ...  
Swift... 7 ...  
Wilson... 440 ...  
Gr. West... 375 ...  
Ideal... 374 ...  
United... 310 3 201 ...  
Star... 310 ...  
Goldring... 246 ...  
Coast... 157 ... 631 ...  
Quality... 152 ... 157 ...  
Vogue... 101 ...  
Others... 627 64 107 ...  
Totals 3,207 67 1,246 ...

**DENVER**  
Cattle Calves Hogs Sheep  
Armour... 356 ... 1,975 ...  
Swift... 790 23 2,817 4,327  
Cudahy... 606 17 5,562 ...  
Wilson... 502 ... 2,382 ...  
Others... 4,756 23 1,065 669  
Totals 7,010 63 9,464 9,353

**ST. PAUL**  
Cattle Calves Hogs Sheep  
Armour... 6,519 4,985 19,116 5,339  
Bartusch... 1,345 ...  
Rifkin... 866 10 ...  
Superior... 2,012 ...  
Swift... 5,313 2,485 34,589 5,526  
Others... 5,040 5,710 23,422 2,754  
Totals 21,135 13,190 77,127 13,619

**FORT WORTH**  
Cattle Calves Hogs Sheep  
Armour... 425 249 501 1,014  
Swift... 867 384 912 451  
City... 383 ... 95 ...  
Rosenthal... 114 6 ... 37  
Totals 1,769 679 1,508 1,502

**CINCINNATI**  
Cattle Calves Hogs Sheep  
Gall... ... 345 ...  
Schlachter... 114 28 ...  
Others... 3,983 623 9,922 767  
Totals 4,097 661 9,922 1,112

**TOTAL PACKER PURCHASES**  
Week ended Dec. 6 week 1957  
Cattle... 134,855 119,907 141,599  
Hogs... 328,371 248,405 325,209  
Sheep... 74,639 41,420 64,218

## CORN BELT DIRECT TRADING

Des Moines, Dec. 10—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the USDA:

Barrows, gilts, U.S. No. 1-3:  
180/200 lbs. .... \$18.00@18.10  
200/220 lbs. .... 17.25@18.25  
220/240 lbs. .... 16.75@18.00  
240/270 lbs. .... 16.00@17.50  
270/300 lbs. .... 15.25@16.60  
Sows, U.S. No. 1-3:  
270/330 lbs. .... 15.00@16.25  
330/400 lbs. .... 14.25@15.75  
400/550 lbs. .... 13.00@14.90

Corn Belt hog receipts, as reported by the USDA:

This Last Last week week year est. actual actual  
Dec. 4 .... 72,000 Holiday 67,000  
Dec. 5 .... 62,000 86,000 57,500  
Dec. 6 .... 34,000 35,000 36,000  
Dec. 8 .... 31,000 85,000 79,000  
Dec. 9 .... 71,000 71,000 74,500  
Dec. 10 .... 65,000 77,000 64,000

## LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, Dec. 10 were as follows:

**CATTLE:** Cwt.  
Steers, choice .... \$26.00@28.25  
Steers, good .... 24.50@26.00  
Heifers, gd. & ch. .... 24.00@27.00  
Cows, util. & com'l. .... 17.00@19.00  
Cows, can & cut. .... 18.50@19.00  
Bulls, util. & com'l. .... 21.50@23.00  
Bulls, cutter .... 18.50@21.50  
**VEALERS:**  
Choice & prime .... 35.00@36.00  
Good & choice .... 29.00@35.00  
Stand. & good .... 25.00@29.00  
**HOGS, U.S. No. 1-3:**  
140/160 lbs. .... 17.25@18.00  
160/180 lbs. .... 18.00@19.00  
180/200 lbs. .... 19.00@19.75  
200/220 lbs. .... 19.00@19.75  
220/240 lbs. .... 18.50@19.00  
240/270 lbs. .... 17.75@19.00  
270/300 lbs. .... 17.00@18.00  
Sows, U.S. No. 1-3:  
180/300 lbs. .... 15.50@16.00  
300/400 lbs. .... 14.75@15.75  
400/550 lbs. .... 14.00@15.00  
**LAMBS:**  
Good & choice .... 18.50@20.50  
Utility & good .... 16.00@19.00

## WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Dec. 6, 1958 (totals compared) as reported by the U. S. Department of Agriculture:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area <sup>1</sup>	15,050	8,564	50,103	46,800
Baltimore, Philadelphia	7,770	870	27,965	1,475
Cincy., Cleve., Detroit, Indpls.	17,423	5,063	100,333	14,000
Chicago Area	19,327	8,947	55,237	4,910
St. Paul-Wis. Areas <sup>2</sup>	31,773	31,103	128,986	17,200
St. Louis Area <sup>3</sup>	11,088	1,980	87,390	6,870
St. City-So. Dak. Area <sup>4</sup>	21,251	...	115,796	21,340
Omaha Area <sup>5</sup>	32,684	241	90,489	14,210
Kansas City	10,597	1,426	31,787	4,730
Iowa-So. Minnesota <sup>6</sup>	32,169	18,025	321,049	62,100
Louisville, Evansville, Nashville, Memphis	7,483	4,777	50,487	...
Georgia-Alabama Area <sup>7</sup>	4,111	27,898	...	...
St. Joseph, Wichita, Okla. City	16,592	1,732	62,489	6,800
Ft. Worth, Dallas, San Antonio	7,897	4,904	21,166	...
Denver, Ogden, Salt Lake City	17,041	274	14,732	23,500
Los Angeles, San Fran. Areas <sup>8</sup>	21,510	2,736	24,320	27,700
Portland, Seattle, Spokane	6,442	337	18,003	4,130
Grand totals	282,523	90,090	1,227,779	237,100
Totals same week 1957	297,634	114,800	1,192,573	292,000

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. <sup>5</sup>Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. <sup>6</sup>Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Esterville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. <sup>7</sup>Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Moultrie, Thomasville and Tifton, Ga. <sup>8</sup>Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended Nov. 29 compared with the same week in 1957 were reported to the Provisioner by the Canadian Department of Agriculture as follows:

Stockyards	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	1958	1957	Good and Choice	Good and Choice	Grade B	Handyweights	Good	Handyweights
Toronto	\$25.50	\$18.75	\$31.50	\$26.51	\$24.50	\$27.75	\$20.50	\$22.75
Montreal	23.45	17.25	29.85	24.20	24.35	28.10	19.35	18.75
Winnipeg	23.83	17.50	31.63	27.34	21.25	24.58	18.00	17.80
Calgary	23.65	18.10	24.30	20.70	20.50	24.38	17.00	18.10
Edmonton	22.75	16.60	24.50	17.50	20.50	25.15	19.00	18.75
Lethbridge	23.25	17.75	23.00	16.25	20.50	24.60	18.00	18.25
Pr. Albert	23.15	16.75	24.00	17.50	20.50	23.25	17.50	16.00
Moose Jaw	22.10	16.60	24.00	16.00	20.50	23.00	16.70	...
Saskatoon	23.50	16.50	25.00	20.00	20.50	23.25	17.10	16.40
Regina	22.65	16.15	25.50	18.00	20.50	23.25	15.90	16.30
Vancouver	22.60	17.00	22.00	18.25	...	...	...	16.00

\*Canadian government quality premium not included.

## SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia, Dothan, Alabama, and Jacksonville, Florida, during the week ended December 5:

	Cattle	Calves	Hog
Week ended Dec. 5	1,625	644	24,250
Week previous (five days)	1,190	516	18,225
Corresponding week last year	2,702	789	18,000

## LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Wednesday, Dec. 10 were as follows:

**CATTLE:** Cwt.  
Steers, ch. & pr. .... \$26.00@27.50  
Steers, gd. & ch. .... 24.50@26.50  
Heifers, gd. & ch. .... 24.00@27.50  
Cows, util. & com'l. .... 17.50@20.00  
Cows, can & cut. .... 15.00@17.00  
Bulls, util. & com'l. .... 20.50@22.75  
**VEALERS:**  
Good & choice .... 28.00@31.00  
Calves, gd. & ch. .... 25.00@27.00  
**HOGS, U.S. No. 1-3:**  
180/200 lbs. .... 17.75@19.00  
200/220 lbs. .... 17.75@19.00  
220/240 lbs. .... 17.50@19.00  
240/270 lbs. .... 16.75@18.25  
**Sows, U.S. No. 1-3:**  
270/300 lbs. .... 15.00@15.75  
300/550 lbs. .... 13.50@15.25

**LAMBS:**  
Good & choice .... 18.50@19.50  
Good & ch. (shorn) .... 18.50@19.00

## LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Wednesday, Dec. 10 were as follows:

**CATTLE:** Cwt.  
Steers, prime .... \$27.50@28.50  
Steers, choice .... 25.50@27.75  
Steers, good .... 24.00@25.25  
Heifers, ch. & pr. .... 26.00@28.00  
Heifers, good .... 23.50@25.00  
Cows, util. & com'l. .... 17.50@19.50  
Cows, can & cut. .... 15.00@17.50  
Bulls, util. & com'l. .... 21.50@24.00  
Bulls, cutter .... 20.00@21.00  
**HOGS, U.S. No. 1-3:**  
180/200 lbs. .... 17.75@18.25  
200/220 lbs. .... 17.75@18.25  
220/240 lbs. .... 17.50@18.25  
240/270 lbs. .... 17.00@17.75  
**Sows, U.S. No. 1-3:**  
180/330 lbs. .... 15.50@16.25  
330/400 lbs. .... 14.25@15.75  
400/550 lbs. .... 14.00@15.00

**LAMBS:**  
Good & ch. (wooled) .... 17.25@19.50  
Good & ch. (shorn) .... 17.00@19.00



## SLAUGHTER REPORTS

Special reports to the NATIONAL PROVISIONER showing the number of livestock slaughtered at 13 centers for the week ended December 6, 1938, compared:

### CATTLE

	Week ended	Prev. week	Cor.
Chicago...	20,262	20,106	23,892
Kan. City...	9,936	11,689	12,183
Omaha...	24,465	22,424	4,364
N. S. Yard...	1,780	1,485	8,035
St. Joseph...	11,042	9,390	11,324
St. Louis...	14,648	11,885	10,902
Wichita...	2,821	2,096	3,202
New York & Jer. City...	15,050	11,387	15,474
Kan. City...	4,450	3,514	6,128
Cincinnati...	4,156	2,947	4,173
Denver...	10,302	8,248	8,808
St. Paul...	12,445	14,474	14,474
Milwaukee...	5,539	...	5,475

### HOGS

Chicago...	32,408	21,750	32,850
Kan. City...	13,324	11,745	15,758
Omaha...	58,247	52,795	15,379
N. S. Yard...	24,387	12,945	42,745
St. Joseph...	27,274	25,480	27,308
St. Louis...	46,434	44,786	22,078
Wichita...	16,175	11,120	16,324
New York & Jer. City...	50,103	41,604	57,862
Kan. City...	9,886	6,254	13,455
Cincinnati...	10,173	9,852	11,538
Denver...	10,295	4,986	11,371
St. Paul...	53,705	49,615	53,082
Milwaukee...	5,571	...	6,315

### SHEEP

Chicago...	5,413	3,648	6,188
Kan. City...	3,515	3,914	4,233
Omaha...	11,393	7,042	1,877
N. S. Yard...	...	...	4,935
St. Joseph...	8,594	5,010	9,371
St. Louis...	7,020	3,923	3,147
Wichita...	...	...	2,433
New York & Jer. City...	40,898	31,304	41,611
Kan. City...	1,014	699	1,941
Cincinnati...	592	512	557
Denver...	22,567	16,166	10,594
St. Paul...	10,885	5,599	8,208
Milwaukee...	1,551	...	1,439

Totals... 113,362  
\*Cattle and calves.  
†Federally inspected slaughter, including direct.  
‡Stockyards sales for local slaughter.  
§Stockyards receipts for local slaughter, including direct.

## CANADIAN KILL

Inspected slaughter of livestock in Canada for the week ended Nov. 29:

### CATTLE

	Week ended	Same week
Western Canada...	18,438	24,755
Eastern Canada...	20,500	22,718

### HOGS

Western Canada...	78,284	60,396
Eastern Canada...	71,273	54,076

### SHEEP

Western Canada...	4,956	4,768
Eastern Canada...	7,956	9,989

## NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York market for the week ended Dec. 6:

### CATTLE CALVES HOGS SHEEP

Salable (incl. direct)	2,997	207	17,598	8,239
Prev. wk.	118	25	...	...
Salable	2,883	283	18,839	4,873
Total (incl. direct)	...	...	...	...

\*Includes hogs at 31st Street.

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Dec. 4...	1,455	155	12,946	1,894
Dec. 5...	479	60	9,379	817
Dec. 6...	192	...	2,952	60
Dec. 8...	25,888	...	11,986	4,851
Dec. 9...	8,000	100	14,500	3,000
Dec. 10...	16,000	200	10,500	2,500

\*Week so far... 47,838 384 36,986 9,351

Wk. ago... 42,058 647 40,077 13,441

Yr. ago... 45,470 841 38,794 12,358

\*Including 223 cattle, 4,364 hogs and 306 sheep direct to packers.

### SHIPMENTS

Dec. 4...	4,013	22	3,659	384
Dec. 5...	1,079	110	4,902	556
Dec. 6...	596	37	879	901
Dec. 8...	7,892	...	3,728	1,880
Dec. 9...	6,000	...	6,000	2,000
Dec. 10...	7,000	...	4,000	2,000

Week so far... 20,892 18,728 5,880

Wk. ago... 19,680 170 14,044 7,199

Yr. ago... 21,288 100 12,225 5,861

### DECEMBER RECEIPTS

Cattle	92,679	75,835
Hogs	104,981	90,650
Sheep	26,598	21,996

### DECEMBER SHIPMENTS

Cattle	49,456	38,572
Hogs	36,242	31,443
Sheep	17,186	9,869

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Dec. 10:

	Week ended	Week ended
Packers' purch.	28,104	26,159
Shippers' purch.	21,998	18,288

Totals... 50,102 44,442

## LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Dec. 5, with comparisons:

	Cattle	Hogs	Sheep
Week to date	270,000	505,000	149,000
Previous week	247,000	378,000	106,000
Same wk. 1937	265,000	528,000	138,000
Totals, 1938	12,956,000	18,430,000	6,717,000
Totals, 1937	13,681,000	20,437,000	7,380,000

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Dec. 5:

	Cattle	Calves	Hogs	Sheep
Los Ang...	3,245	180	1,275	75
N. P. land...	2,500	300	2,200	3,000
San Fran...	170	10	550	100

## LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Wednesday, Dec. 10 were as follows:

### CATTLE

Steers, choice	none quoted
Steers, good	25.75@27.00
Steers, std. & gd.	23.00@25.00
Heifers, std. & gd.	23.00@25.00
Cows, util. & com'l.	18.00@18.50
Cows, can. & cut.	16.00@18.25
Bulls, util. & com'l.	22.00@23.25

### VEALERS

Choice & prime	35.00@39.00
Good & choice	30.00@35.00
Calves, gd. & ch.	24.00@29.00

### HOGS, U.S. No. 1-3:

190/200 lbs.	19.00@19.75
200/220 lbs.	19.00@19.75
220/230 lbs.	19.00@19.25
240/270 lbs.	18.00@18.50

### Sows, U.S. No. 1-3:

300/450 lbs.	16.00@16.50
450/500 lbs.	15.25@15.50

### LAMBS

Choice	20.00@20.50
Good & choice	19.00@20.00
Utility & gd.	16.00@19.00

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Dec. 9 were reported by the Agricultural Marketing Service, Livestock Division as follows:

### N.S. Yds. Chicago Kansas City Omaha St. Paul

### HOGS:

#### BARROWS & GILTS:

##### U.S. No. 1-3:

120-140 lbs.	\$17.75-18.25	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs.	18.25-18.75	None qtd.	None qtd.	None qtd.	None qtd.
160-180 lbs.	18.50-18.75	\$18.25-19.00	\$17.25-18.00	\$17.50-18.50	\$17.25-18.00
180-200 lbs.	18.50-19.25	18.75-19.35	17.75-18.50	17.50-18.50	18.00-19.00
200-220 lbs.	18.50-19.25	18.25-19.35	17.75-18.50	17.50-19.00	18.00-19.00
220-240 lbs.	18.25-19.00	17.65-18.75	17.50-18.50	17.50-19.00	17.75-19.00
240-270 lbs.	17.50-18.75	17.25-18.15	17.00-18.00	17.00-18.25	17.60-19.00
270-300 lbs.	16.75-18.00	16.75-17.50	16.50-17.25	16.50-17.25	16.50-18.50
300-330 lbs.	None qtd.	None qtd.	None qtd.	15.50-16.00	None qtd.
330-360 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.

#### Medium:

160-220 lbs.	17.50-18.25	17.25-18.25	16.25-17.50	16.50-18.00	17.00-17.50
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### SOWS:

##### U.S. No. 1-3:

180-270 lbs.	16.00 only	None qtd.	16.00 only	15.75 only	None qtd.
270-300 lbs.	16.00 only	None qtd.	15.50-16.00	15.50-15.75	15.75-16.00
300-330 lbs.	15.50-16.00	16.00-16.25	15.50-15.75	15.00-15.50	15.75-16.00
330-360 lbs.	14.75-15.50	15.75-16.25	15.25-15.50	14.75-15.25	15.50-15.75
360-400 lbs.	14.25-15.00	15.25-15.75	15.00-15.25	14.25-15.00	14.50-15.50
400-450 lbs.	14.25-14.75	15.00-15.25	14.50-15.25	14.00-14.50	14.25-15.25
450-550 lbs.	14.25 only	14.00-15.00	14.00-14.75	13.75-24.25	13.50-14.25

#### Boars & Stags,

all wts.	18.00-11.50	8.00-11.00	6.00-10.00	7.00-11.00	None qtd.
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## SLAUGHTER CATTLE & CALVES:

### STEERS:

#### Prime:

700-900 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
900-1100 lbs.	None qtd.	28.50-29.00	None qtd.	27.50-28.50	None qtd.
1100-1300 lbs.	None qtd.	27.50-29.00	None qtd.	27.50-28.50	27.50 only
1300-1500 lbs.	None qtd.	25.75-28.50	None qtd.	25.75-27.75	None qtd.

#### Choice:

700-900 lbs.	27.00-28.50	27.50-28.75	26.50-28.00	26.25-28.00	26.50-27.50
900-1100 lbs.	26.75-28.50	27.25-28.75	26.25-28.00	26.00-28.00	26.50-27.50
1100-1300 lbs.	25.75-28.00	26.50-28.25	25.50-27.50	25.25-27.75	25.50-26.50
1300-1500 lbs.	25.00-27.50	25.25-27.50	24.50-26.50	24.25-27.75	25.00-26.00

#### Good:

700-900 lbs.	25.50-27.00	26.00-27.25	24.75-26.75	25.50-26.50	25.50-26.50
900-1100 lbs.	25.00-27.00	25.50-27.25	24.50-26.75	25.00-26.50	25.50-26.50
1100-1300 lbs.	24.50-26.50	24.00-26.50	23.50-26.25	24.00-26.25	24.50-25.50

#### Standard,

all wts.	22.00-25.50	23.50-26.00	22.00-24.75	22.75-25.00	23.00-25.00
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#### Utility,

all wts.	19.00-22.50	20.50-23.50	19.50-22.00	21.00-22.75	21.00-23.50
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### HEIFERS:

#### Prime:

600-800 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
800-1000 lbs.	None qtd.	None qtd.	None qtd.	27.75 only	None qtd.
Choice:					
600-800 lbs.	26.75-28.00	27.00-28.00	26.75-28.00	26.50-27.75	26.00-26.75
800-1000 lbs.	26.25-28.00	26.50-28.00	25.75-28.00	26.00-27.25	26.00-26.75

#### Good:

500-700 lbs.	24.50-26.75	26.00-27.00	24.50-26.75	25.00-26.50	25.25-26.00
700-900 lbs.	24.00-26.75	25.50-27.00	23.75-26.75	24.00-26.00	25.25-26.00

#### Standard,

all wts.	21.50-24.50	22.50-25.50	21.50-24.50	22.00-24.50	22.50-25.25
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#### Utility,

all wts.	18.50-22.00	19.50-22.50	18.50-22.00	20.00-22.00	21.00-23.00
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### COWS:

#### Commercial,

all wts.	19.00-21.00
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1933-1958

# TEE-PAK CELEBRATES ITS



## SAVE on Patty Paper, Steak Paper



**MID-WEST Offers the Most  
Complete Line of Patty  
Paper on the Market—Both  
Sheets and Rolls—Also Steak Paper**

### Mid-West "Dry Waxed" Laminated Patty Paper

New Mid-West "Dry Waxed" laminated patty paper works on every patty-making machine. It separates easily, peels clean—even when frozen. Mid-West patty paper is economically priced too.

In addition to the new "Dry Waxed" patty paper, Mid-West also offers: Waxed 2 sides laminated; lightweight single sheet; and heavyweight single sheet. There's a Mid-West patty paper for every need.

Also NEW from Mid-West Wax—Impregnated Steak Paper for machines requiring 4" rolls with 1½" core.

**Write today for samples and  
moneysaving prices.**



**MID-WEST WAX PAPER CO., Ft. Madison, Iowa**

## CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$5.00; additional words, 20c each. "Position Wanted," special rate; minimum 20 words, \$3.50; additional words 20c

each. Count address or box numbers as 8 words. Headlines, 75c extra. Listing advertisements, 75c per line. Displayed, \$11.00 per inch.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

**CLASSIFIED ADVERTISING PAYABLE IN ADVANCE  
PLEASE REMIT WITH ORDER**

### POSITION WANTED

#### PLANT PRODUCTION MANAGER

Preferably in the southeast. Many years of full experience in beef and pork operations plus sausage manufacturing procedures. Plant layouts and labor problems. Salary incidental to satisfactory employment. W-490, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SUPERINTENDENT or FOREMAN:** Thoroughly experienced in pork and beef kill, cutting, boning, curing smoking, all rendering, hides, maintenance and refrigeration. Some sausage experience. Familiar with quality, quantity and costs. Available after Jan. 1st, W-498, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

#### CANNED MEAT SPECIALIST

8 years' experience in quality formulation and efficient processing of full line of canned beef and pork products, including canned hams. M.B.A. degree in industrial relations. Age 34, family. Presently employed by large midwestern packer at \$9,000 yearly. Desires connection offering greater opportunity, challenge. W-477, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SAUSAGE MAKER:** Fully experienced in manufacturing and supervision. Also canned food products sales experience. W-478, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SKILLED:** Sausage maker, cattle or hog butcher. All around practical man desires position with small growing plant anywhere. Middle age. Best references. Write or wire, OCCUPANT, 926 E. Fillmore St., Phoenix, Ariz.

**ENGINEER:** Management and industrial. Familiar with all phases of the meat packing industry. Desires management position with progressive meat packer. W-490, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SAUSAGE SUPERVISOR:** Married, 17 years' experience in all operations. W-471, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

#### CANNED MEAT SALESMAN

To sell full line of nationally known domestic and imported canned meats to chains and wholesale in well established metropolitan New York area. Experienced man preferred. Write, stating age, expected starting salary, experience and other qualifications. Our employees know of this ad. W-491, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

#### BEEF KILLING SUPERVISOR

Opportunity exists at medium size beef slaughtering plant well located in the midwest. 3 to 5 years' experience as killing room supervisor. Knowledge of all jobs and methods required. Ability to train and work with men essential. Submit full details of experience and salary requirements. Answer treated confidentially. Write to Box W-479, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### CAN YOU SELL PROVISIONS?

HAVE YOU A FOLLOWING: In New Jersey or New York with chain stores and large customers? Government inspected factory has a good proposition for you. W-472, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

#### SALESMEN

With established clientele of meat purveyors and chain stores, to carry line of chicken and turkey specialty items for well known Chicago poultry firm. In replying state area now being covered and furnish references. W-480, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**PROCESSOR:** Frozen food line. Will accept inquiries for complete supervision of department. Expect employee with broad knowledge. Submit credentials and experience. Same to be treated confidentially. W-482, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WORKING SAUSAGE MAKER:** Wanted for small eastern plant not under government inspection. State age, experience and salary expected. Write to Box W-492, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

### HELP WANTED

#### SALES MANAGER—DOG FOOD

Top level position for sales manager experienced in promoting food products, preferably canned dog food, to chains and wholesale grocers. Territory east of the Mississippi. Relocate near Cleveland, Ohio. Write giving age, experience and salary. S. E. MIGHTON CO.,

BEDFORD, OHIO

**SALES MANAGER:** Experienced. Must have thorough knowledge of meat and top qualifications of grading ability. Will have complete charge of our present salesmen. This position open in Illinois. Kindly state experience and salary desired. W-481, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### SAUSAGE SUPERINTENDENT

Wanted by leading Detroit manufacturer, to take complete charge of production. Must be proficient in formulations, quality and cost control. W-488, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**CASING FOREMAN:** Midwestern independent meat packer needs casings foreman to take charge of grading and selecting hog and beef casings. State age, experience, and salary required in first letter. W-483, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**HOG KILL & CUT FOREMAN:** We are looking for a man to take charge as hog kill or hog cutting foreman. Must know cutting and killing yields and costs. W-484, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SALESMEN and BROKERS:** With established contacts to handle our sodium caseinate and gum binders. W-475, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

**SUPERINTENDENT:** Wanted for a large rendering plant in midwest. Must know all phases of rendering operations. W-485, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

# CLASSIFIED ADVERTISING

## EQUIPMENT WANTED

WANTED: One used Williams reversible Hammer MH 150 H.P. capacity or better. One Williams Crusher 50 H.P. or better. EW-495, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: One used Seydelmann Super Cutter. 300 lb. capacity. EW-494, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

DEHAIRER: Wanted one 21 ft. Boss U-Bar de-hairer, 50 H.P. motor, 350 to 450 hogs per hour. EW-497, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Good used 12 foot U-Bar de-hairing machine. CRAWFORD COUNTY PACKING COMPANY, P. O. Box 198, Denison, Iowa, Phone 1100.

## EQUIPMENT FOR SALE

REFRIGERATED TRUCK: 1953 G.M.C., new 1953 motor, tires and body excellent, self contained Freon unit with Kold-Hold plates. Twelve foot well insulated box will sell separate. 5 A-1 bacon tanks with covers, \$15.00 each. 1 A-1 3002 Buffalo stuffer, \$500.00, must be replaced with larger stuffer. Write to:

KRESS PACKING CO., INC.

Waterloo, Wisconsin

1 LABELER—Chisholm Ryders, MH 32A. Machine No. 520 \$ 650.00

1 SCREW PRESS—Anco 202-3. Like New Condition 2500.00

1 BOSS CATTLE HORN AND BONE SAW. 8.8. Top. No. 386 375.00

1 CHOPPING BLOCK. 66" long, 36" wide, 36" deep. Cost \$450. Never USED. 100.00

JONES-CHAMBLISS COMPANY

P. O. Box 2300

Jacksonville 3, Florida

## REFRIGERATED TRUCKS

Three 1953 G.M.C. 1-ton trucks with Boyertown Walk-in Refrigerated bodies. Hydraulic. Original cost \$6,500.00. Average 53,000 miles each. Re-fer Unit operates both on the road and on overnight pling-in. A bargain at reduced price of \$1,795.00 each.

Write to: F. J. WERNER, P. O. Box #69, Binghamton, New York

1—Buffalo silent cutter. Model #44 complete with extra set of knives. 200 lb. capacity; 20 H.P. 60 cycle, 550 volts. Just like new.

1—Buffalo mixer. Model #2. 400 lb. capacity. 3 H.P. 60 cycle, 550 volts. Both machines guaranteed in excellent condition. FS-462, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

COMPLETE PACKINGHOUSE EQUIPMENT: Cars, trucks, office equipment, hog and beef killing equipment, sausage room equipment including stuffers, linkers, etc., ammonia compressors, pipe, coils, etc. PUNKSUTAWNEY BEEF & PROVISION COMPANY, Punksutawney, Pa. Telephone Number 1.

## ANDERSON EXPELLERS

★ All Models, Rebuilt, Guaranteed ★  
We Lease Expellers  
FITCOCK & ASSOCIATES, Glen Riddle, Penna.

NEW AND USED: Sausage Stuffers, Silent Cutters. Air Conditioning, Smoke Houses, Meat Trucks, SS Kettles, Meat Mixers and Grinders. Full line of canning, meat packing equipment and supplies.  
H. D. Laughlin & Son  
8701 N. Grove St., Fort Worth, Texas  
Phone Market 4-7231

44 B Buffalo silent cutter—20 H.P., No. 2, 400 lb. Buffalo mixer—5 H.P., No. 56 BA Buffalo grinder—10 H.P., D. and N. Rindmaster. All motors 3/80/220. Excellent condition. Reply to Box FS-487, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago, 10, Ill.

"TRY  
A  
CLASSIFIED  
ADVERTISEMENT"

## PLANT FOR LEASE

FOR SALE or LEASE: Old established meat business doing an excellent volume with the hotel and restaurant trade. Located in the thriving area of the midwest. Modern well equipped plant offers an excellent opportunity. FS-488, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## PLANTS FOR SALE

### TO SETTLE ESTATE

FOR SALE: Small well located packing plant in the heart of the cattle country. Located on main US Highway in small city 65 miles from Dallas, Texas. Equipped for full line production—capacity 250 cattle—250 hogs per week. Equipped for sausage production. Plant has been successfully operated for 18 years. Priced reasonably. Administrator may consider lease to responsibility. FS-488, THE NATIONAL PROVISIONER 15 W. Huron St., Chicago 10, Ill.

### MEAT PLANT—3700 sq. ft.—FULLY EQUIPPED

25' x 50' Tracked Cooler

10' x 18' Freezer

25' x 65' Retail market.

Suitable for restaurant supply, frozen portion control, boning, smoking etc. Ample ground for expansion. Owner retiring.

### GIANT MEAT MARKET

12625 W. Dixie Hwy. North Miami, Florida

## PLANT WANTED

HAVE SMALL INVESTMENT: Would like to contact owner needing working partner, or owner planning retirement. Replies in confidence. W-493, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## MISCELLANEOUS

FOR SALE: Small steady supply of New York state inspected tongues, liver, headmeat, F. F. A. FS-470, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

WANTED: Shipper interested in sending two mixed beef and pork trailer loads weekly to Newark, New Jersey area. W-490, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

## YOUR PACKAGED MEATS NEED CODE DATING

We offer a Complete Line of Code Daters and Name Markers—Automatic for conveyor lines and Wrapping Machines—also Power-driven Coders for Bacon Boards and other Boards used in the Meat Packing Industry.

Write for details on a specific problem

KIWI CODERS CORPORATION  
1007 N. Kedzie Ave. Chicago 18, Ill.

### MEAT SAMPLING KNIVES

### FOR ADVERTISING AND GIFT USE

Folding pocket style. Stainless steel blade, 5 1/2" long over-all. Stimulated ivory handle engraved with your advertising 25 or more. \$1.75 each.

WRITE FOR CATALOG  
LOUIS M. GERSON CO.

58 Dearing Rd. Mattapan, Mass.  
Phone Cunningham 6-1463

## HOG • CATTLE • SHEEP

## SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer  
Broker • Counsellor • Exporter • Importer

**SAMI S. SVENDSEN**  
407 SO. DEARBORN ST., CHICAGO 5, ILL.

# BARLIANT'S WEEKLY SPECIALS

Now in Stock—NEW B.A.I. STEEL LOCKERS  
15" wide, 18" deep, 60" high, with sloping top, seat brackets, 16" high legs, padlock attachment.

single row—three wide  
Per opening \$18.95—F.O.B. Chicago  
Discount for quantity purchases.

## Current General Offerings Sausage & Bacon

1595—TY-LINKERS: (3) mdl. #114-AC ea. \$1,050.00  
9959—FAMCO LINKER: mdl. H12, 4 1/2" links \$850.00  
1470—PORK-CUT SKINNER: Townsend #27, A-1 reconditioned \$575.00  
1274—BACON SLICER: Anco #327 Hydramatic, shindling & packing conveyor unit, 4-stations, 3—Exact Weight Scales \$4,850.00  
1596—WRAPPING CONVEYOR: Globe, stainless steel, 14'8" x 12 1/2" wide, with mesh conveyor and 6 stations, 1 HP. motor & drive \$850.00  
1593—SLICER: U. S. mdl. 170GS, w/conveyor, stacker & shingler \$895.00  
9882—SAUSAGE COOKERS: (2) Jourdan type, stainless steel, galv. iron frame, 9' x 6 1/2' x 5 3/4" wide, w/Wesco Pumps (2 1/2"), overhead Srvs., Temperature Indicators \$750.00  
1421—SILENT CUTTER: Buffalo #38-B, 175 lb. cap., direct connected 15 HP. motor \$625.00  
1336—SILENT CUTTER: Buffalo #32, 100 lb. cap., 10 HP. "v" belt drive \$500.00  
9863—STUFFER: Randall 500 lb. cap. \$950.00  
1352—STUFFER: Boss 400 lb. cap., w/valves, gaugets, A-1 reconditioned \$900.00  
1285—STUFFER: Buffalo 300 lb. cap. \$750.00  
1171—STUFFER: Boss 2002, w/valves \$725.00  
1422—MIXER: Buffalo #4, 1000 lb. capacity, 7 1/2 HP. motor \$675.00  
1197—GRINDER: Buffalo #66-B, 15 HP. motor, extra knives & plates \$425.00  
1473—GRINDER: Kleen Kut #611, 7 1/2 HP. \$575.00  
1597—ELECTRONIC SMOKER: 10' wide x 25', with Conveyor Details on Request  
9674—STICK WASHFR: for 42" sticks, 42 1/2" x 30" dia. cul. 1 1/4 HP. mtr. \$575.00  
1589—PERCENTAGE SCALE: Gr/With Prague, stainless steel 50 lb. cap., w/adjustment for 8%—10%—12% settings \$235.00  
1240—CURING PANS: (50) stainless steel, 26" x 60" x 6 1/2" deep, 75 lb. cap., A-1 cond. ea. \$45.00  
9642—HAM MOLDS: stainless steel, with covers. like new springs excellent condition, factory converted for use as Hot Molds—Reduced to ea. \$12.75  
135—#218 (12-A-F) 8 lbs. 1 1/2" x 5 1/4" x 4 1/2"  
32—#218 (12-A-F) 9 lbs. 1 1/2" x 5 1/4" x 4 1/2"  
100—#112 (12-A-F) 11 lbs. 1 1/2" x 6" x 5 1/4"  
30—#114 (12-A-F) 12 lbs. 1 1/2" x 6 1/4" x 5 1/4"  
1310—LOAF MOLDS: (275) Globe Hot #66-S, stainless steel, w/covers, 10" x 4 3/4" x 4 3/4" ea. \$7.50

## Rendering & Lard

1454—GRAVITY DRYFRS: (2) Anderson Scraper type, 72-inches, 5 HP. gearhead mtr. \$2,250.00  
1486—HYDRAULIC PRESS: Anco 300 ton capacity with electric pump \$3,450.00  
1598—EXPELLER: Anderson Super-Duo, 30 HP. on down feed, 25 HP. on horizontal, 3 tempering boxes, extra shafts, new bearings, extra down feed barrel \$8,300.00  
159—COOKER: Anco 5 x 10", #2 drive, with motor \$1,850.00  
1578—HOGS: Diamond #38, 60 HP. mtr. \$2,750.00  
1587—HOGS: Mink & Merrill #13-CD \$1,100.00  
9867—LARD VOTATOR: Girdler Jr. \$2,450.00

## Miscellaneous

1508—MEMBRANE REMOVER: Townsend #66 \$1,250.00  
1591—BAND SAW: Jones-Superior #54, w/stainless steel ton table \$450.00  
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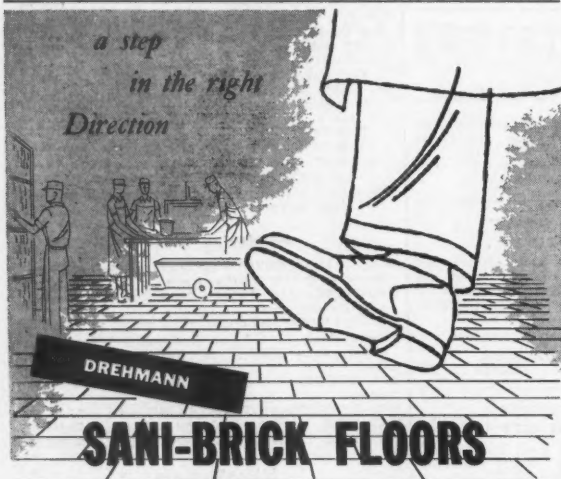
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